



Be-Ro Home Recipes

Scones, Cakes,
Pastry, Puddings.



BE-RO

for Economical Home Baking

Used

and recommended by
many thousands of
**PRACTICAL HOME
COOKS** throughout
the North of England

SO WIDELY has BE-RO Self Raising Flour become known, and so fully have its many good qualities been appreciated, that it may be said to have grown into the home life of the North, as one of the most useful household commodities.

. . . . So much so that a special Recipe Book long since became a part of BE-RO Service, and this is the sixth edition, and the fifth million. It is more helpful and more informative than any of the five previous editions, while the inclusion of photographic illustrations will greatly enhance its value to the Housewife.

BE-RO, used with these Recipes, makes most wholesome and tempting table Dainties, such as are needed daily in the average home. In a simple and economical way, it helps to create a very high and regular standard of home baking.



Fifth Million

Sixth Edition

Good Home Baking is something to be proud of

THE woman who can cook well and bake well has every reason and every right to be proud of her cooking.

In ninety-nine cases out of a hundred she has a happy home, because good cooking means good food, and good food means good health.

There's no more pleasing sight than that of a happy family around a well-stocked tea-table, all enjoying their food; and the mother who is responsible for the good cooking, and who has prepared it with her own hands, has every right to survey the results of her culinary skill with pride and satisfaction.

It's more economical, too!

Home Baking is an economy. The tasty Scones and Cakes that you make at home, the appetising Pies and Tarts, all cost much less than those you buy ready-made. You know what's in them too; you know they are good and pure; that they have been made under clean, hygienic conditions . . . and your doctor will tell you that good, wholesome food is worth more than all the medicine in the world, especially for hungry, growing children.

That's why it pays to bake at home!

Be-Ro
Self-raising FLOUR

Why BE-RO Flour is so popular

BE-RO is popular because it has been the means of encouraging and improving Home Baking in many thousands of Northern Homes.

The North Country has always been noted for its Home Baking, and the majority of its expert Home Cooks are very enthusiastic users of BE-RO, because they find that no other Flour gives quite such good results.

With recipes simple to follow, and economical to use, they obtain a higher and more regular standard in the baking of wholesome and tempting Dainties needed daily in the average home.

BE-RO makes deliciously light Scones, Cakes, Pastry and Puddings, with a pure, wholesome flavour.

BE-RO Self-Raising Flour is guaranteed pure, and the finest quality obtainable. It is made from blends of the world's best growths of wheat flour, thoroughly mixed in correct proportions with the finest raising agents known to science. It therefore costs more to produce than many other Self-Raising Flours.

BE-RO is the ideal Self-Raising Flour for the slow amateur; and even for the expert, it is better and much safer to use, because there is no risk of cakes being spoiled through delay or interruption between mixing and putting into the oven, as the raising agents in BE-RO do not act until heat is applied. Many other methods depend for results upon skill in getting the mixture quickly into the oven, because with them the raising action begins immediately moisture is added.

Cakes made with BE-RO keep fresh and moist much longer than most cakes.

Teach your Daughters to bake at Home

THE mother who allows her little daughters to "help her" in the kitchen on baking days may find them somewhat of a nuisance at first, but if she will only encourage them by kindly and patient example to learn the rudiments of cooking, they will become a great comfort and help to her when they grow older.

Not only that, they will learn one of the most important sections of home-craft, in preparation for the great day when they themselves will have homes of their own.

Teach your girls how to bake and cook. Let them take a pride in making Scones and Cakes for daddy's tea. Every minute you devote to this most important task will be repaid to you a hundredfold, both in the actual help you will receive in later years, and in the pleasure and satisfaction you will derive from knowing that you have helped them to become useful and economical housewives themselves.

Remember, BE-RO Recipes are simple and economical. Also BE-RO is absolutely Pure, and the finest Quality Obtainable

PLAYING AT HOUSES



These two happy girlies are pretending they are REAL cooks, and are making Scones with BE-RO. As soon as the Scones are ready, mother will put them in the oven with hers, for she encourages her daughters to learn all they can about cookery.

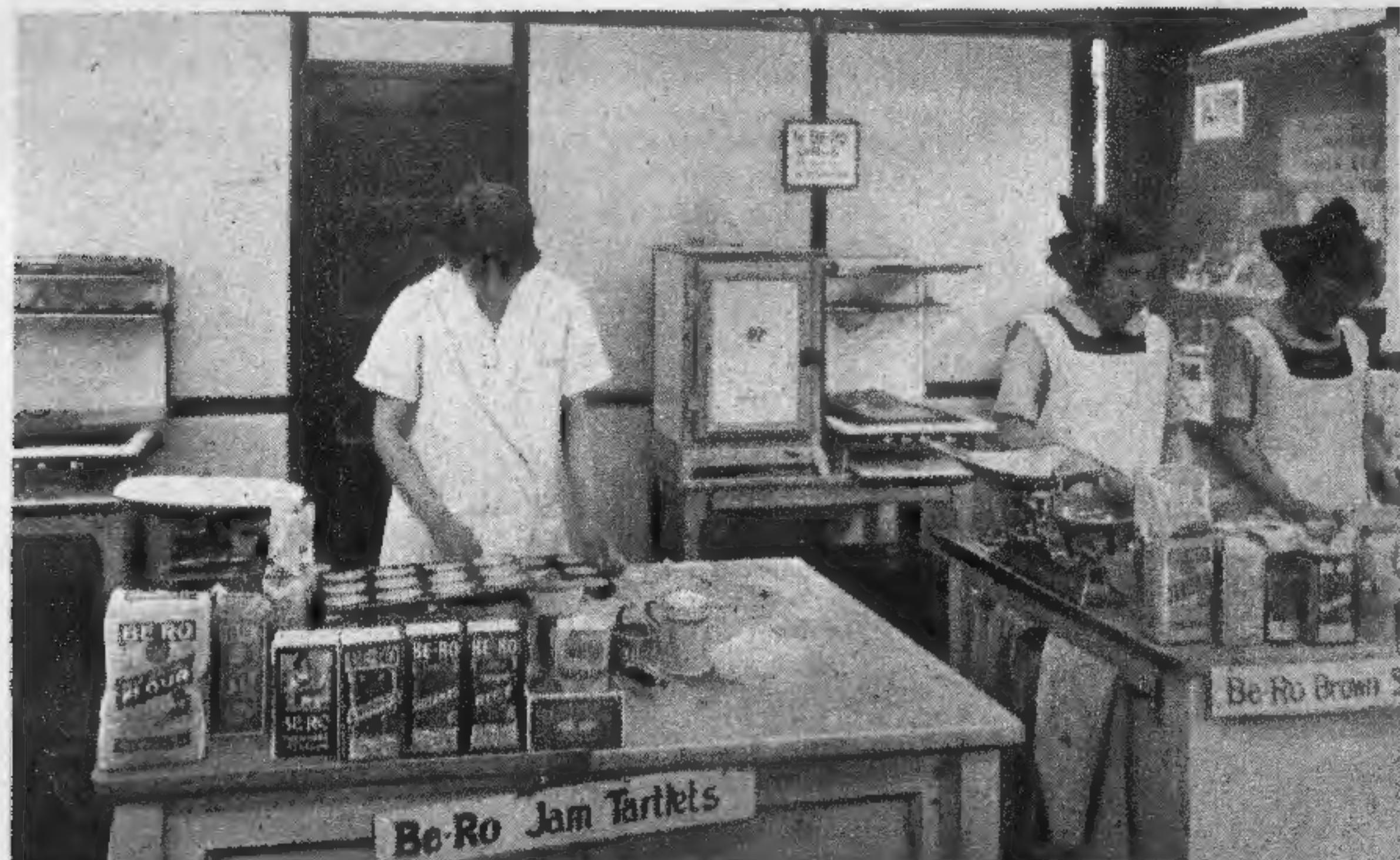


The Be-Ro Demonstration Kitchen and Tea Lounge at the North East Coast Exhibition, Newcastle-on-Tyne, May-October, 1929

THE many thousands of visitors who witnessed the BE-RO Cookery demonstrations at this Stand, and who enjoyed the BE-RO Cakes in the adjacent Tea Lounge, will remember the high standard of quality maintained by the little BE-RO girls.

These girls ranged from 14 years of age upwards, and as none of them had received professional tuition, the excellent results obtained by them, with never a failure, were proof of the ease with which young girls can learn Home Baking with BE-RO.

The Recipes in this Book are in all cases identical with those used in the BE-RO Demonstration Kitchen at the Exhibition.



A few useful Hints about Gas Ovens

WHEN about to use a GAS OVEN, first light the Match or Taper, and then turn on the Gas and ignite it. The flame should be blue, and about one and a quarter inches long on both sides.

The oven door should be left slightly open for the first three minutes, to avoid steaming, and then kept shut for 15 minutes.

This will thoroughly heat the Oven, and it is then ready for baking. WHEN PUTTING IN THE CAKES TURN THE GAS DOWN, varying according to the kind of cakes.

SCONES, AND "RUFF PUFF" PASTRY, NEED A HOT OVEN, and, in a Gas Oven, are usually placed near the top, immediately under the browning shelf, as this part is hottest. A flame of from half to three quarters of an inch should be long enough.

SMALL CAKES, BUNS, and SHORT PASTRY require a fairly hot oven, but not quite so hot as for Scones and "Ruff Puff" Pastry.

MEDIUM SIZED CAKES (such as Sandwich Cake), require a MODERATE OVEN, and should be placed on the middle grid shelf, with a flame only one-third of an inch long.

LARGER CAKES should also be placed on the middle grid shelf, and given a moderate heat for about half the time, with a slow heat to finish (the gas being turned as low as possible).

When baking large Cakes, it is best not to open the oven door for about half an hour after putting the Cakes in.

ALWAYS OPEN AND CLOSE THE OVEN DOOR GENTLY. Slamming the door may make a Cake fall in the centre.

Baking Sheets and Cake Tins should be kept about one and a half inches away from the sides of the Oven, to allow hot air to circulate freely.

Never put water in the drip tin at the bottom of a gas stove. It causes steaming, and will spoil the cooking.

The solid shelf in a gas oven is not for placing things on. It is only supplied for sliding above the articles being cooked, in order to brown the tops, by throwing the heat down.

More useful Hints

WHEN USING AN ORDINARY COAL OVEN, make up the fire beforehand with the damper out. When at the proper heat, partly close the damper and build up the fire with coal. This will give a steady heat, which can be increased if need be, by pulling the damper out.

Faults in cakes are usually caused by baking too quickly or too slowly. IF YOUR OVEN IS AT THE CORRECT HEAT, the times given in this recipe book will give excellent results.

With a little practice, correct heats can be judged by putting one's hand in the oven

REMEMBER, BE-RO DOES NOT ACT UNTIL HEAT IS APPLIED. THERE IS THEREFORE NO NEED TO WORRY ABOUT GETTING BE-RO CAKES INTO THE OVEN QUICKLY AFTER THEY ARE MIXED.

*See Hints on PASTRY MAKING Page 13
CAKE MAKING Page 20*

Q Please Note : BAKING POWDER or CARBONATE of SODA MUST NOT BE USED WITH BE-RO SELF-RAISING FLOUR.

ALWAYS WEIGH YOUR INGREDIENTS

We have proved by test that it is impossible to measure accurately, by cupful or spoonful, equivalent weights of dry ingredients. Therefore, we cannot emphasise too strongly how much safer it is to weigh everything.

BE-RO is Famous for Scones



BE-RO Rich Scones

1-lb. BE-RO FLOUR.
One Teaspoonful SALT.
3-ozs. LARD.
One Tablespoonful
SUGAR (or two, if
desired sweet).

Three Tablespoonfuls
CURRANTS (or, as a
change SULTANAS).
One EGG (Beat, and put
aside a tablespoonful
for the tops).
MILK (nearly half a pint)

Mix the Flour and Salt in a basin, and rub in the Lard with the finger tips. Mix in the Sugar and Currants. Then stir in with a knife the beaten Egg, and sufficient Milk to make a soft dough. (Handle lightly, do not over-knead). Roll out to thickness of about half-an-inch, and cut in rounds with a scone cutter (2½-inch). Place on a greased baking sheet, and brush over tops with beaten Egg. **BAKE IN A HOT OVEN** about 10 minutes.

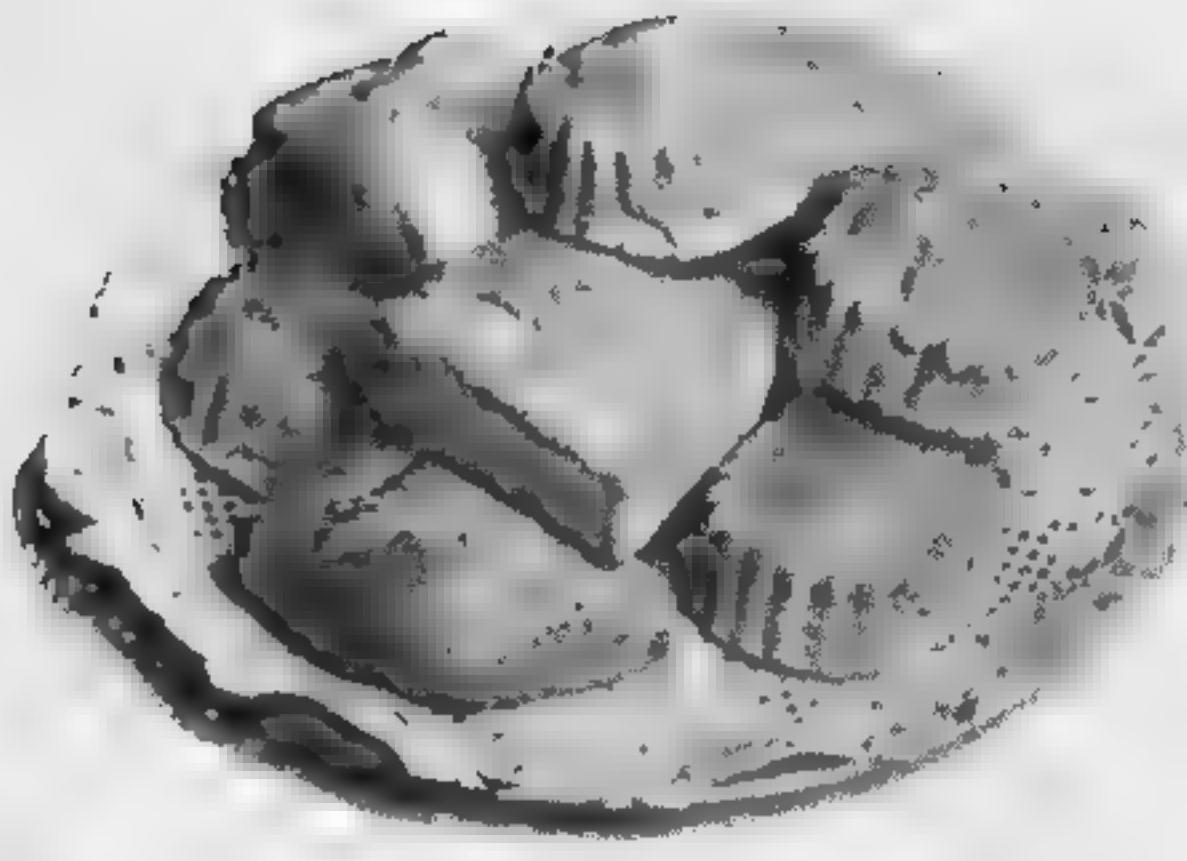


BE-RO Plain Scones

1-lb. BE-RO FLOUR.
One teaspoonful SALT.
3-ozs. LARD.

Half pint MILK (or Milk
and Water).

Mix the Flour and Salt in a basin, and rub in the Lard. With a knife stir in the Milk to make a soft dough. (Handle lightly, do not over-knead). Roll out to thickness of about half-an-inch, and cut in rounds with a scone cutter. Place on a greased baking sheet, and brush over tops with Milk (or beaten Egg). **BAKE IN A HOT OVEN** about 10 minutes.



BE-RO Brown Scones

6-ozs. BE-RO FLOUR.
2-ozs. WHOLEMEAL.
Half Teaspoonful SALT.

1½-ozs. LARD.
MILK or WATER.

Mix Flour, Wholemeal and Salt in a basin. Rub in the Lard. Add Milk to make a soft dough. Handle lightly and roll out to thickness of about half-an-inch. Cut as desired—rounds or triangles—and bake on a greased baking sheet in a HOT OVEN 10 to 15 minutes.

These Scones may be varied by using Oatmeal or Ryemeal, instead of Wholemeal.

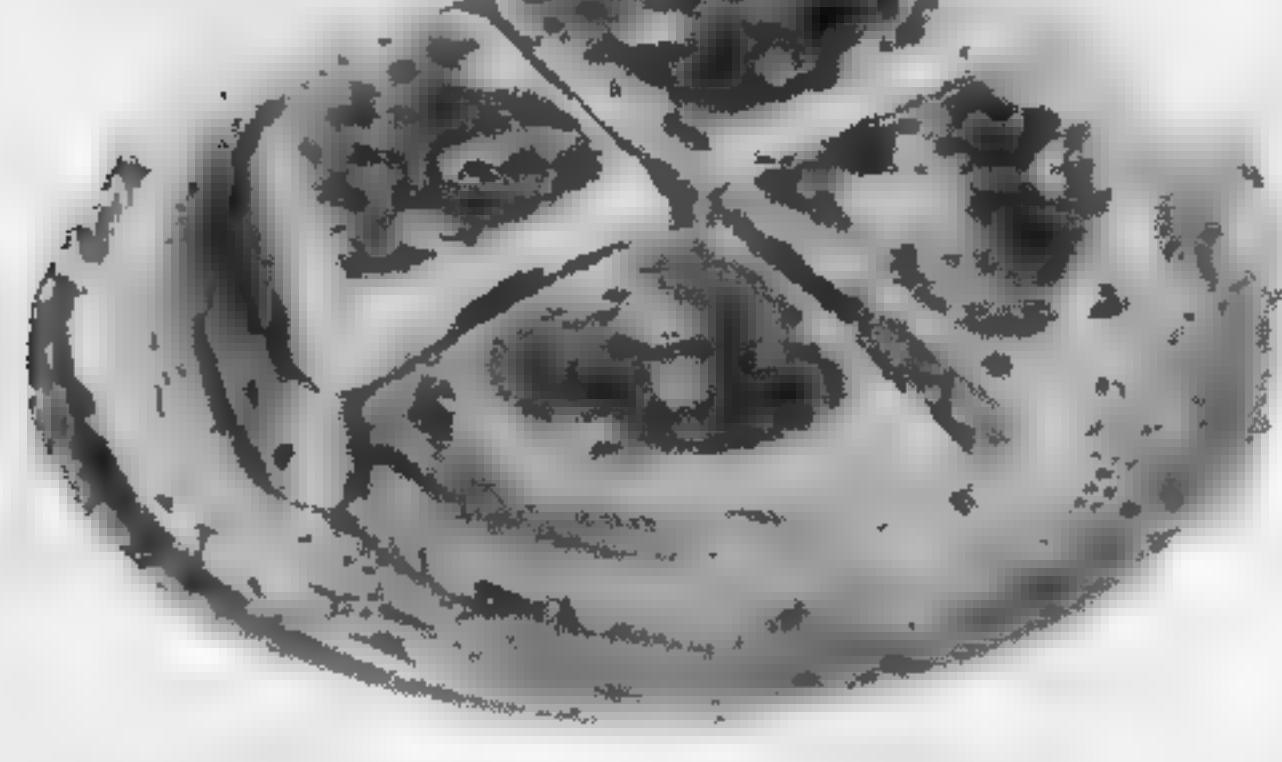
BE-RO Girdle Cakes



8-ozs. BE-RO FLOUR.
Half Teaspoonful SALT.
1-oz. CURRANTS.

2-ozs. MARGARINE.
2-ozs. LARD.
MILK or WATER.

Mix Flour and Salt, and rub in the Lard and Margarine. Add the Currants, and mix to a moderately stiff dough with Milk or Water. Roll out thinly and cut into rounds. Bake on a HOT Girdle. When brown on one side, turn. Serve hot, buttered.



BE-RO Girdle Scones

8-ozs. BE-RO FLOUR.
Half Teaspoonful SALT.
Dessertspoonful SUGAR.

1-oz. CURRANTS.
1-oz. MARGARINE.
MILK.

Mix Flour and Salt and rub in Margarine. Add the Sugar and Currants, and mix to a soft dough with the Milk. Divide into two portions, roll out thin in a round, cut into quarters, and bake on a HOT Girdle. When brown on one side, turn.

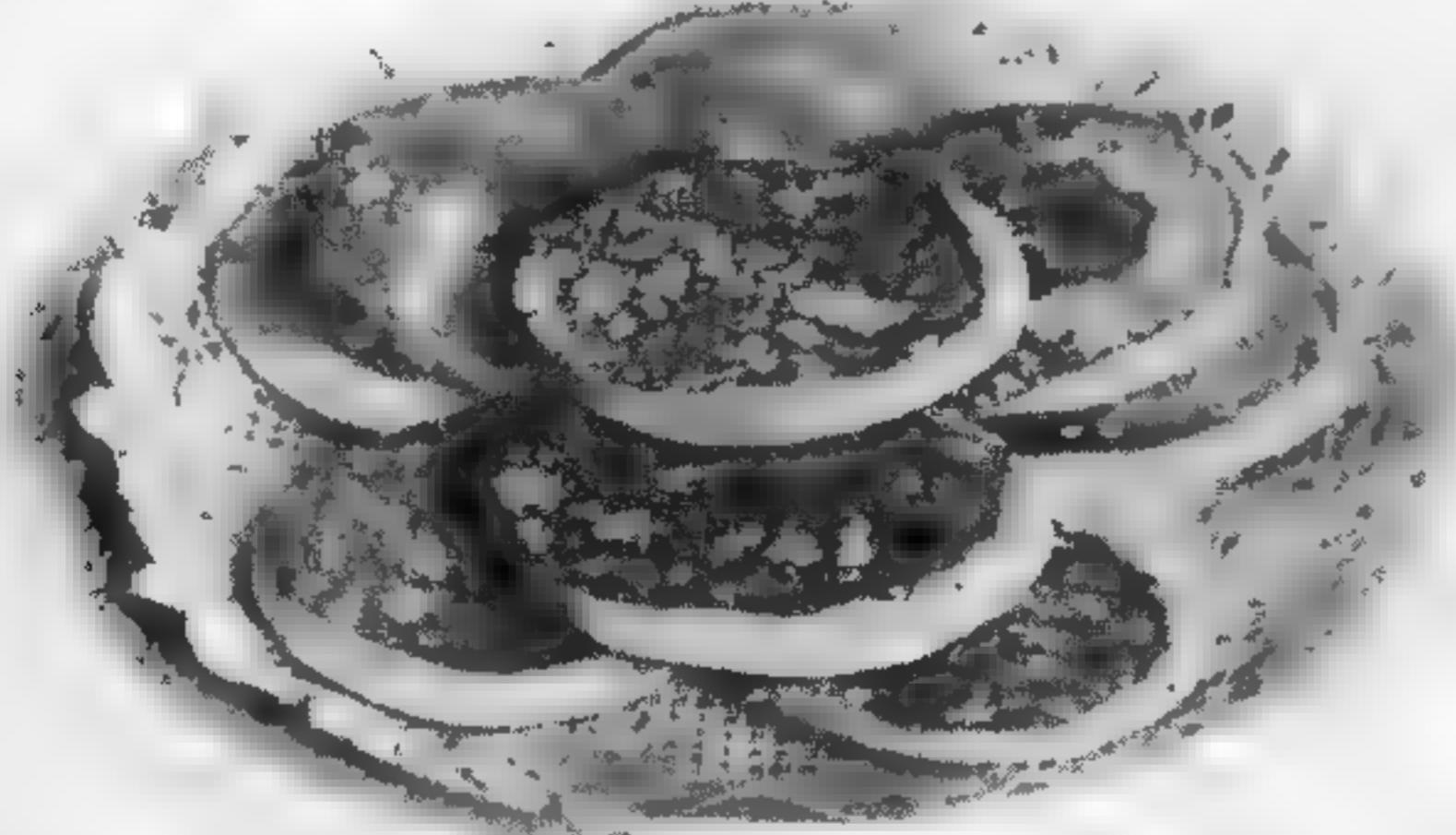
BE-RO Home Recipes



BE-RO Victoria Scones

8-ozs. BE-RO FLOUR. One EGG (Beat, and put aside a tablespoonful for tops).
Half Teaspoonful SALT. 2-ozs. LARD.
2-ozs. SUGAR. Three Tablespoonfuls
8 Glace CHERRIES. MILK.

Mix the Flour and Salt in a basin, and rub in the Lard with the finger tips. Mix in the Sugar, and stir in with a knife the beaten Egg and sufficient Milk to make a soft dough. Turn on to a floured board and divide into four portions. Roll into rounds about half-an-inch thick, and place on a greased baking sheet. Make deep right angle cuts across the tops with a knife, almost into quarters. Brush over with beaten Egg, and place half a Cherry in the centre of each quarter. BAKE IN A HOT OVEN about 15 minutes.



BE-RO Dropped Scones

4-ozs. BE-RO FLOUR. One EGG and MILK
½-Teaspoonful SALT. MARGARINE (the size
2-ozs. SUGAR. of a Walnut).
A few drops of ESSENCE of LEMON.

Mix Flour and Salt, rub in the Margarine. Mix in Sugar, then beaten Egg and Milk to make a smooth batter. Add Flavouring. Drop by dessertspoonfuls on to a HOT, GREASED GIRDLE. When brown underneath, turn, and cook other side.

Simple and Economical



BE-RO Spiced Buns

AS HOT CROSS BUNS THESE ARE DELICIOUS
HEATED-UP FOR BREAKFAST.

1-lb. BE-RO FLOUR.	3-ozs. Currants.
One Teaspoonful SALT.	2-ozs. CUT PEEL.
One Teaspoonful MIXED SPICE.	One EGG (Beat, and put aside a tablespoonful for tops).
2-ozs. LARD.	WATER (half a pint).
3-ozs. SUGAR.	

Mix Flour, Salt and Spice in a basin. Rub in the Lard. Stir in the Sugar, Currants, Peel, and make into a soft dough with the beaten Egg and Water. Divide into 12 portions (about 3-ozs. each), make into buns and roll out a little. Place on a greased baking sheet, make deep right angle cuts across the tops with a knife, and brush over with beaten Egg.
BAKE IN A HOT OVEN about 15 minutes.



BE-RO Granny Loaf

1-lb. BE-RO FLOUR.	3-ozs. SUGAR.
One Teaspoonful SALT.	2-ozs. CURRANTS.
One Teaspoonful MIXED SPICE.	2-ozs. RAISINS.
2-ozs. LARD.	2-ozs. CUT PEEL.
	Half Pint MILK.

Mix Flour, Salt and Spice in a basin. Rub in the Lard. Stir in the Sugar, Fruit and Peel, and make into dough with the Milk. Put into two small greased bread tins.
BAKE IN A MODERATE OVEN about an hour.

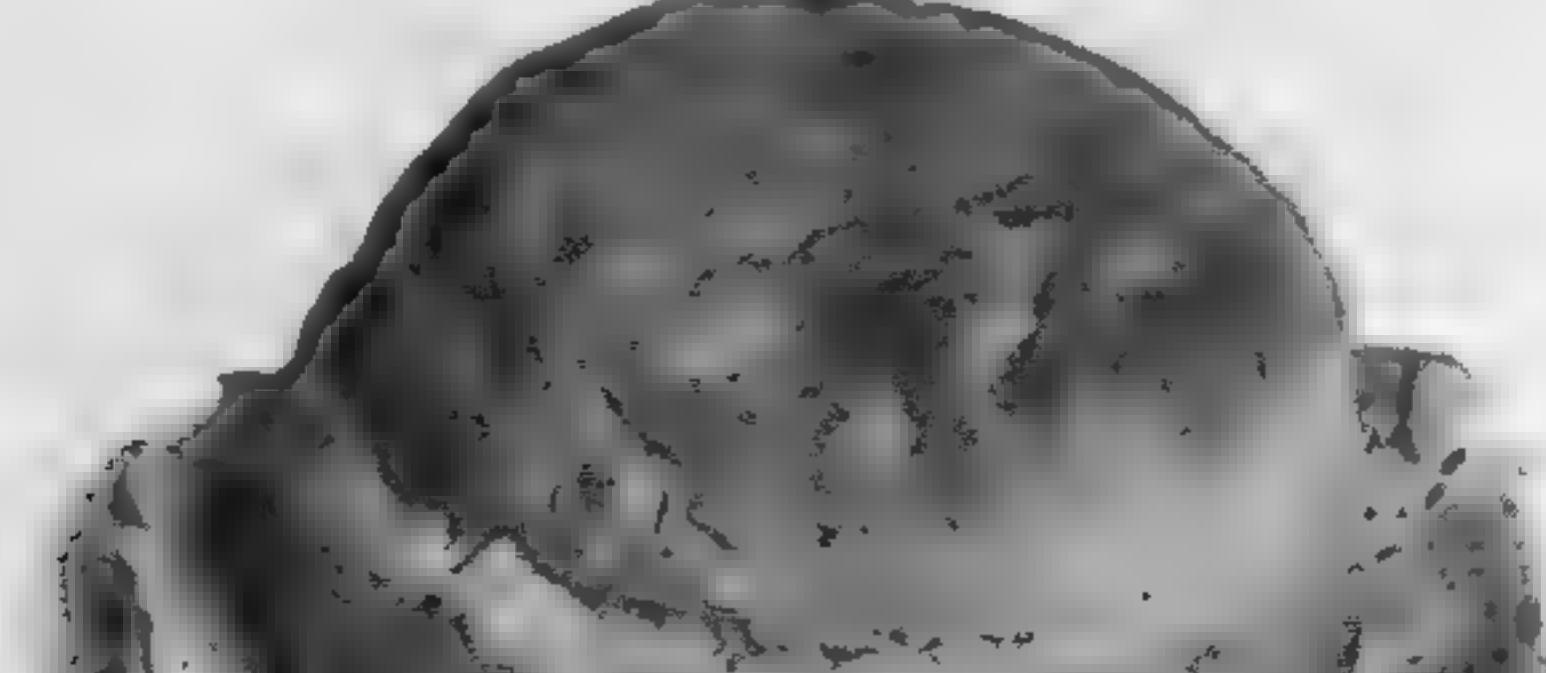
A Pleasant Change from ordinary Bread



BE-RO Milk Bread Cake (Fadge)

1-lb. BE-RO FLOUR. 2-oz. LARD.
One Teaspoonful SALT. Half-Pint of MILK.

Mix Flour and Salt in a basin; rub in the Lard. Make into dough with the Milk (a little over a half-pint may be necessary). Roll out to about an inch thick, and place on a greased baking sheet. Bake in a HOT OVEN about 35 minutes.



BE-RO Milk Bread

1-lb. BE-RO FLOUR. Half-Pint of MILK
One Teaspoonful SALT. (or a little more).

Mix Flour and Salt in a basin. Make into a dough with the Milk. Place in a 7-inch (3-ins. deep), round cake tin, well greased. Bake in a HOT OVEN, about 50 minutes. To test if sufficiently cooked, tap the bottom of loaf. If a dull, hollow sound, it is not sufficiently baked. If a sharp, clear sound, it is done.

Be-Ro Milk Bread is most tempting

Hints on Pastry Making

COLD hands, a cool slab, and water as cold as possible, help you to produce the best results. Use the finger-tips, as they are the coolest part of the hands. Always mix with a knife. Add the water gradually, using as little as possible, as the paste should be very stiff. After adding water, avoid adding more flour, as this spoils Pastry.

Pastry requires a HOT OVEN. If using a Gas Oven, bake the Pastry on the top shelf, beneath the browning shelf, as this part is hottest.

See Oven Hints pages 6 and 7.

Always pierce a small hole in the top of Pies to let the steam out. This makes them more wholesome.



BE-RO 'Ruff Puff' Pastry

8-ozs. BE-RO FLOUR. 5-ozs. LARD.
Half Teaspoonful SALT. COLD WATER.

Mix Flour and Salt in a basin. Cut Lard into small pieces and mix with the Flour, using a knife. (**Do not rub Lard in**). Mix into a stiff paste with COLD Water; turn on to a floured board and roll out into a narrow strip; fold into three, turn one of the open ends towards you and roll out again. Do this three times. Roll the last time into the shape desired. **ALWAYS TAKE CARE TO ROLL FROM YOU**, and do not break the little air bubbles that will rise. **BAKE IN A HOT OVEN.**

**BE-RO excels for the making
of Pastry. BE-RO 'Ruff Puff'
Pastry has a delicate lightness
that makes it easily digestible**

Always use BE-RO for Pastry



BE-RO Beef Steak Pie

1½-lb. STEAK and
KIDNEY.

One Tablespoonful FLOUR.
SALT and PEPPER.

Mix, on a plate, a tablespoonful Flour, a teaspoonful of Salt, and a quarter teaspoonful of pepper. Cut the Meat into small pieces and roll it in the Flour, Salt and Pepper mixture. Place it in a stew-pan, cover with water, and simmer about an hour, stirring occasionally.

MAKE BE-RO "RUFF PUFF" PASTE (as recipe on page 13). Turn the Meat into a pie-dish, but do not fill more than two-thirds with Gravy (or the crust will be wet and sodden). If the dish is not well filled with Meat, put a pie funnel in the centre.

Roll out the Paste, the shape of (but a little larger than) the top of the pie-dish, and cut a strip off the edge. Wet the edge of the dish and place the strip all round, moisten it, and cover the pie with the remainder of the Paste, pressing the edges together. Trim the edge, and decorate the top with cuttings of paste. MAKE A HOLE IN THE CENTRE, and brush over the surface with beaten Egg (or Milk). BAKE IN A HOT OVEN about half-an-hour. If necessary, add a little boiling water to the gravy when serving.

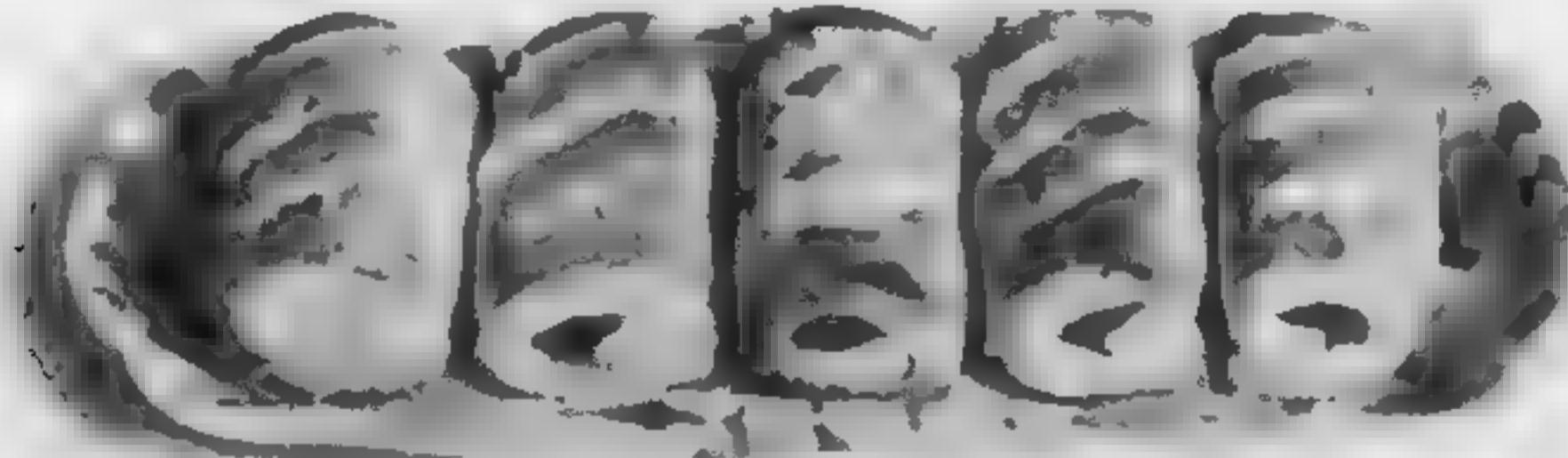
BE-RO Fruit Pie

About 1½-lb. FRUIT. SUGAR to sweeten.

Prepare the Fruit, and let it simmer, with a little water and Sugar to sweeten, in a saucepan for 15 minutes.

MAKE BE-RO "RUFF PUFF" PASTE (as recipe on page 13). Place a pie funnel in a pie-dish, and fill with the Fruit. Roll out the paste, the shape of (but a little larger than) the top of the pie dish, and cut a strip off the edge. Wet the edge of the dish, and place the strip all round, moisten it, and cover the pie with the remainder of the Paste, pressing the edges together. Trim the edge, and decorate the top with cuttings of Paste. Make a hole in the centre, and brush over with beaten Egg (or Milk). BAKE IN A HOT OVEN about half-an-hour. When done, dredge over top with Caster Sugar.

Favourites at Parties



BE-RO Sausage Rolls

To make 12 Sausage Rolls, make the quantity of BE-RO "RUFF PUFF" PASTE (as recipe on page 13). Roll it out, and cut into pieces about 4 inches square.

Use $\frac{1}{2}$ -lb. SAUSAGE MEAT (or take $\frac{1}{2}$ -lb. Sausages out of their skins) and divide into 12 portions. Roll the meat slightly (in hands well-floured), and lay it on the pieces of Paste. Fold the paste over with a slight overlap. Place the rolls on a baking sheet (with the overlap joint underneath). Brush over with beaten Egg, and make three slanting cuts across the tops about an inch long. BAKE IN A HOT OVEN about 20 minutes (until nicely browned).



BE-RO Mince Pies

To make 20 Mince Pies, make the quantity of BE-RO "RUFF PUFF" PASTE (as recipe on page 13). Roll it out VERY THIN. Stamp out with Scone cutters 20 small rounds, and 20 a little larger. Line 20 patty tins with the larger rounds of Paste; fill each with a heaped teaspoonful of MINCEMEAT. Wet the edges and cover tops with the small rounds of Paste. Press the edges gently in, and cut a tiny hole in the tops. Brush over with beaten Egg and BAKE IN A HOT OVEN about 15 minutes.

BE-RO is absolutely PURE, and the finest Quality obtainable

Favourites for Picnics



BE-RO Beef Pasty

MINCE $\frac{1}{2}$ -lb. STEAK, and season it to taste, add a tablespoonful of Water, and a level tablespoonful of Flour. Mix to consistency of Sausage Meat (or Sausage Meat may be used).

MAKE HALF THE QUANTITY OF BE-RO "RUFF PUFF" PASTE (as recipe on page 13). Cut into two portions and roll these out the size of a small dinner plate. Grease an old plate and cover it with one portion of the Paste. Then cover the centre with the Meat, and wet the edge all round. Cover with the other round of Paste, press the edges together and trim. Brush over with beaten Egg (or Milk). PRICK THE TOP, and BAKE IN A HOT OVEN about half-an-hour.

BE-RO Fruit Pasty

Prepare $\frac{1}{2}$ -lb FRUIT, and MIX WITH SUGAR to sweeten. MAKE HALF THE QUANTITY OF BE-RO "RUFF PUFF" PASTE (as recipe on page 13). Proceed in the same way as given above for Beef Pasty, using the Fruit instead of the Meat.



She never forgets the BE-RO

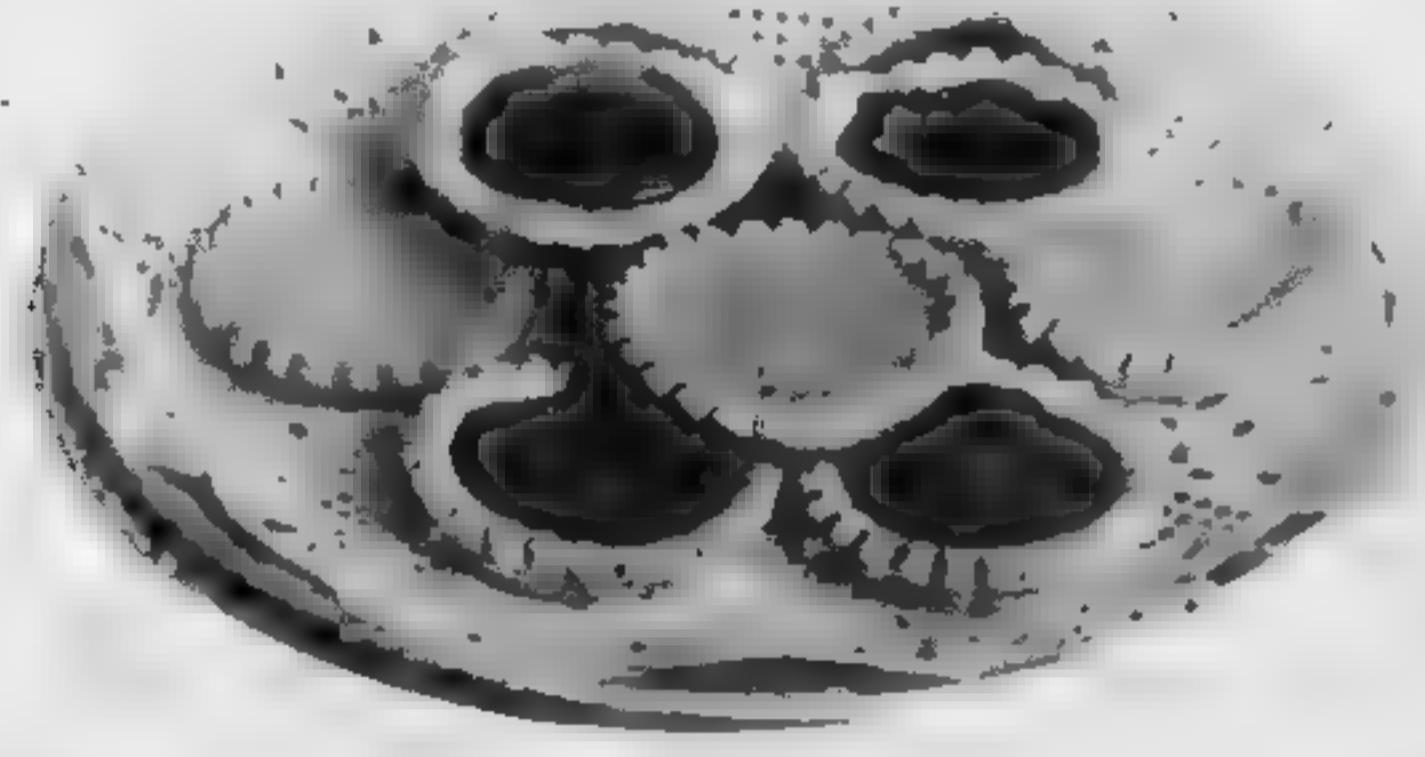
Baking days would be blank days in little Margery's life without BE-RO. She looks forward to the pleasant hours spent with mother making dainty BE-RO Cookies. That's why Margery always makes sure of BE-RO when she takes the grocery order along.

Another kind of Pastry

BE-RO Short Pastry

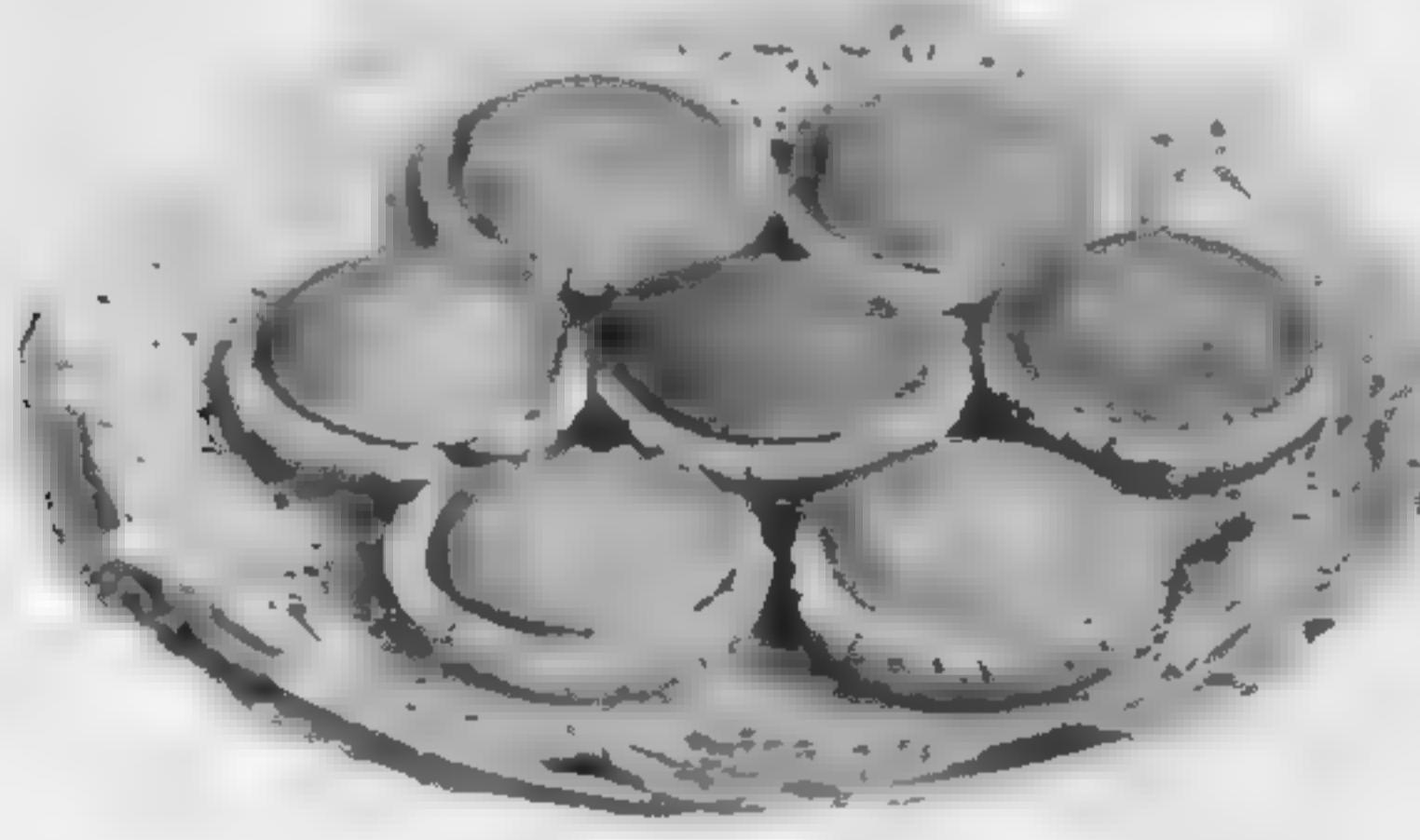
8-oz. BE-RO FLOUR. 2-ozs. LARD.
Half Teaspoonful SALT. 2-ozs. MARGARINE.
1-oz. SUGAR. COLD WATER.

Mix Flour and Salt in a basin. Rub in the Lard and Margarine lightly until like bread-crumbs; stir in the Sugar, and, using a Knife, mix with Cold Water to a STIFF DOUGH.



BE-RO Jam or Curd Tartlets

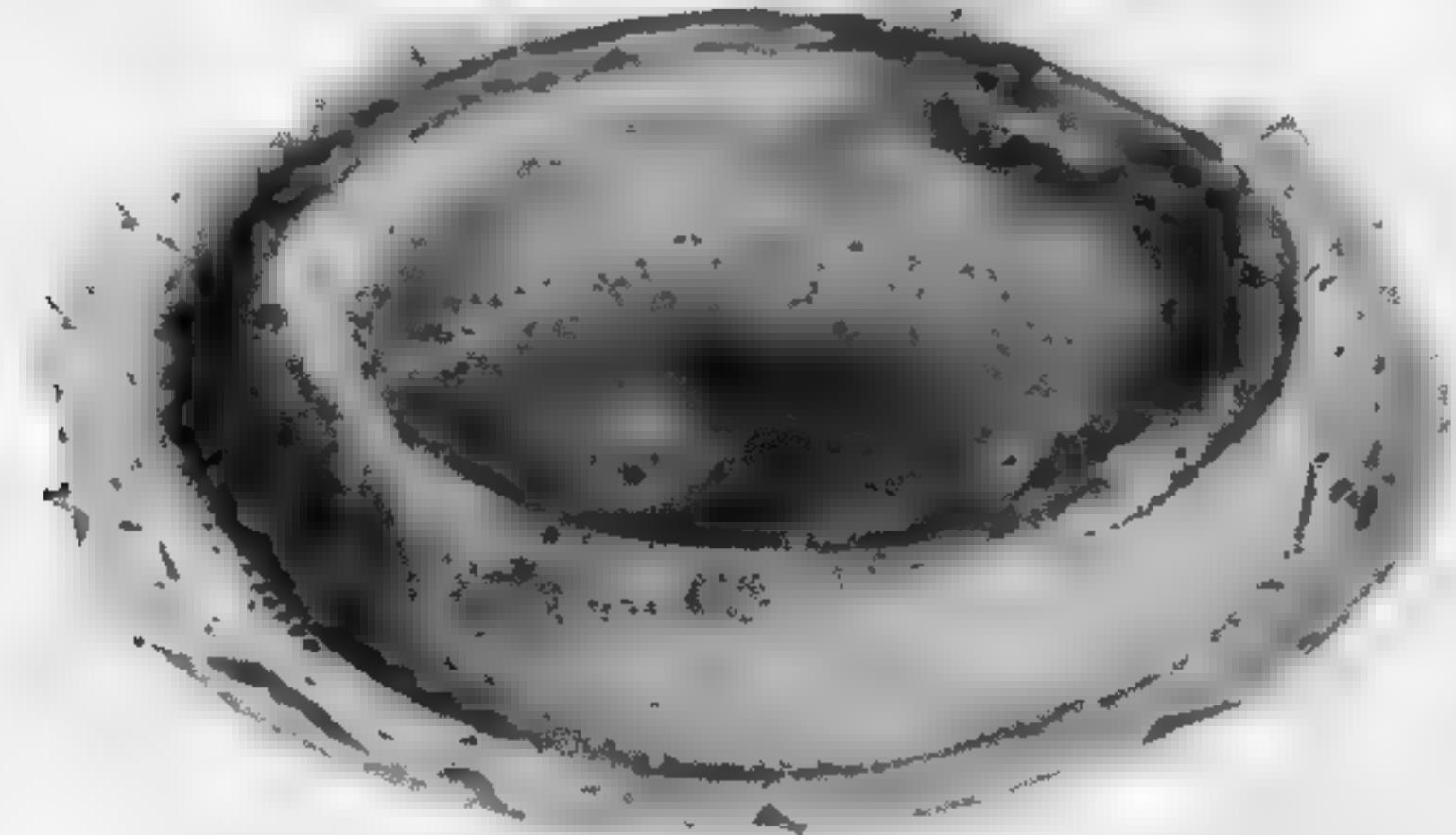
HALF the recipe quantity of BE-RO SHORT PASTRY (as above), will make 14 Tartlets. Roll the Paste out thin, and cut in rounds with a Scone cutter. Line patty tins with same. Put a little Jam or Lemon Curd in each, and BAKE IN A HOT OVEN for about 10 to 15 minutes.



BE-RO Maids of Honour

To make 14 Cakes, use half the recipe quantity of BE-RO SHORT PASTRY, and half the recipe quantity of BE-RO SANDWICH CAKE MIXTURE (see page 21). Roll the Paste out thin, and cut in rounds with a scone cutter. Line 14 patty tins with the Paste. Put a little Jam into each, then a teaspoonful of the Sandwich Cake Mixture. BAKE IN A HOT OVEN about 20 minutes.

Custards are always welcome



BE-RO Custard Tart

TO MAKE ONE LARGE TART, use HALF the recipe quantity of BE-RO SHORT PASTRY (see page 17). Roll it out, and line a 7-inch Sandwich Cake tin. Prick with a fork lightly (so as not to penetrate right through the pastry). Then line again on top of the pastry with greased paper (to prevent the sides falling in). Partly bake in a MODERATE OVEN about 15 minutes. Whilst baking, prepare the Custard filling.

Custard Filling

Two EGGS.

Two Tablespoonfuls

Half-Pint of MILK.

SUGAR.

Whisk the Eggs. Bring the Milk and Sugar to the boil in a saucepan, and pour on to the Egg and stir.

Take the paper gently off the partly Baked Pastry, and pour in the Custard Filling. Grate a little Nutmeg on top, and return it to a MODERATELY HOT OVEN for another 15 minutes to set.



BE-RO Custard Tartlets

TO MAKE 12 TARTLETS, use HALF the recipe quantity of BE-RO SHORT PASTRY (see page 17). Roll it out, and line the 12 tartlet tins. Half-fill each with the Custard Filling (given above). Grate a little Nutmeg on tops, and BAKE IN A MODERATELY HOT OVEN 15 to 20 minutes.

"Short and Sweet"



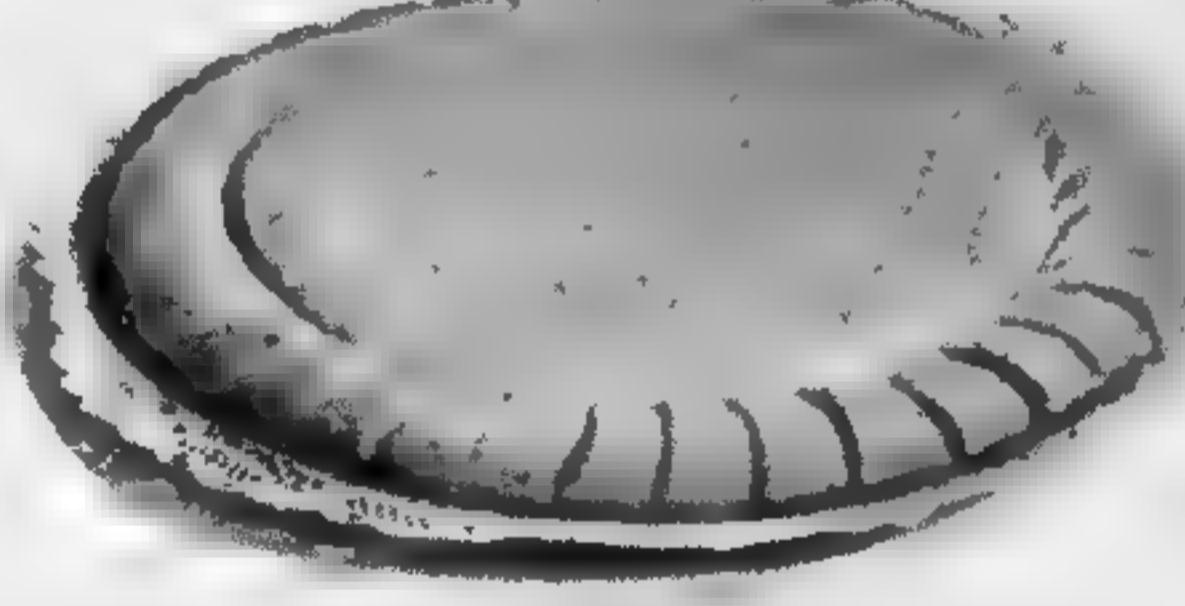
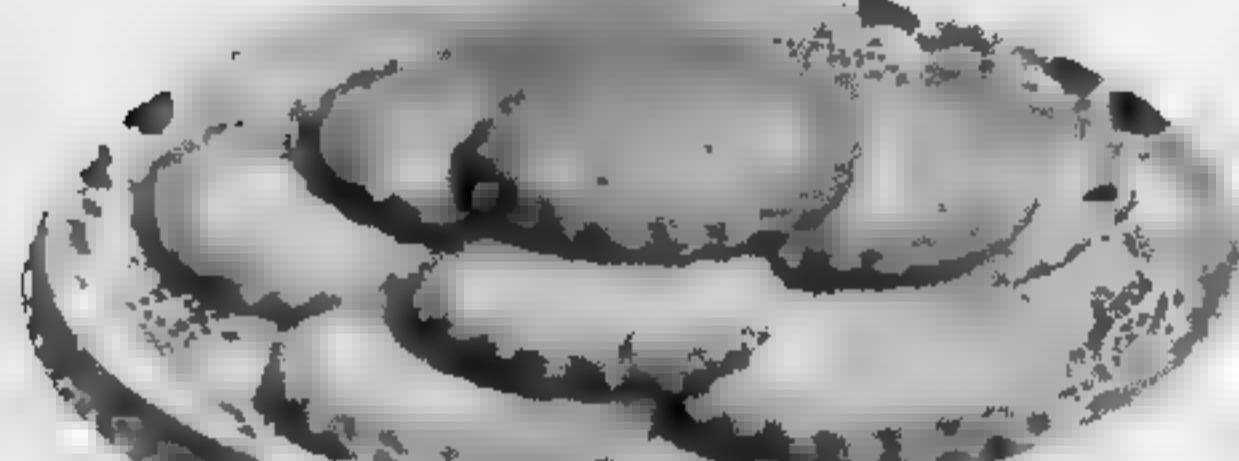
BE-RO Rich Jam Cake

8-ozs. BE-RO FLOUR.
Half Teaspoonful SALT.
2-ozs. SUGAR.
2-ozs. LARD.

2-ozs. MARGARINE.
One EGG.
JAM or MARMALADE.

Mix Flour, Salt and Sugar, then rub in the Lard and Margarine lightly and mix into a STIFF Paste with the beaten Egg; add a little Milk if necessary. Divide into two parts and roll out thinly, both the same size. Cover one with Jam, place the other piece on top, and nip together. Place on a greased baking sheet, and BAKE in a MODERATELY HOT OVEN about 15 to 20 minutes. When cool, cut into dainty squares or triangles.

BE-RO Shortcakes



1-lb. BE-RO FLOUR.
6-ozs. Fine SUGAR.

8-ozs. BUTTER.
One EGG.

Warm the Butter in a bowl, and mix in the beaten Egg. Then mix in the Flour and Sugar and KNEAD WELL. Divide into two equal portions.

Shape and flatten one portion into a round, about $7\frac{1}{2}$ inches diameter by 1 inch thick. Place it on a baking sheet, and form a groove on the top (about one inch from the edge all round), by pressing the rim of a pint basin (turned upside down) on to it. Decorate the edge by cutting with a spoon (as in illustration). Prick the top well, and BAKE IN A fairly SLOW OVEN about 45 minutes.

To make 18 BISCUITS, roll out the other portion of Paste to half an inch thickness, and cut in rounds with a scone cutter. Prick the tops well, and BAKE IN a fairly SLOW OVEN about 20 minutes.

Hints for making Cakes

USE a wooden spoon and a warm bowl to cream the Margarine and Sugar. Care must be taken, however, that the bowl is not hot, for on no account must the Margarine be allowed to "oil."

Always break Eggs separately into a cup. If one of them happens to be bad, this will prevent it spoiling the others.

Dip your spoon in Milk before spooning the batter or mixture for small Cakes. This will prevent the mixture sticking to the spoon.

In Fruit Cakes, never make the mixture too thin, as this will cause the fruit to sink. Fruit, if washed, should be well dried before the Cake is mixed. Damp fruit causes heaviness.

To test if a large Cake is sufficiently cooked, pierce the centre of the cake with a skewer (or thin steel knitting needle). If the skewer comes out clean, the cake is ready; if it comes out pasty, the cake is underdone.

Always leave Cakes a short while in the tin before turning them out, just long enough to "set" but not to cool. Then take them out and put to cool on a wire cooling tray.

Cakes keep best in an air-tight tin, in a cool place.

Sandwich Cakes

In order to get the smooth, nicely-rounded top, and good texture that make a successful Sandwich Cake, about 30 minutes should be allowed for Baking with a Moderate Oven. If baked too quickly, the top will break, and if too slowly, the cake will be dry.

**Read carefully our Oven
Hints on pages 6 and 7**

ALWAYS WEIGH YOUR INGREDIENTS

We have proved by test that it is impossible to measure accurately, by cupful or spoonful, equivalent weights of dry ingredients. Therefore, we cannot emphasise too strongly how much safer it is to weigh everything

A Great BE-RO Idea in Cake-making

Various Cakes from one Recipe

THIS BE-RO idea simplifies Home Baking, and makes it easier for every woman who "keeps house" to bake her own Cakes.

By creating a Foundation Recipe (BE-RO Sandwich Cake, as below), we have made it possible for you to make several different kinds of Cake by the mere addition of ingredients or flavourings to suit the type of Cake you prefer.

The recipes for Orange Cake, Chocolate Cake, Cocoanut Cake, Walnut Cake, Almond Cake, Queen Cakes and BE-RO Fancies (on pages 22, 23 and 24), are all based on this one Sandwich Cake Recipe, and form quite a wide variety of dainty Cakes, which can be turned out with little or no difficulty, once you know how to make the BE-RO Sandwich Cake.

BE-RO Sandwich Cake

—the BE-RO Foundation Recipe

See Special Hints opposite.

4-ozs. BE-RO FLOUR.

2-ozs. MARGARINE.

2-ozs. Fine SUGAR.

One Tablespoonful

One EGG.

MILK.

Beat the Sugar and Margarine to a cream, in a warm basin (not hot); then stir in the beaten Egg-and-Milk, and the Flour (alternately, a little at a time), and MIX THOROUGHLY. Pour into a well-greased 7-inch sandwich cake tin, making the top level with a knife, and BAKE IN A MODERATE OVEN, about 30 minutes.

When cool, cut through the centre and spread with Raspberry Jam, or any other filling.

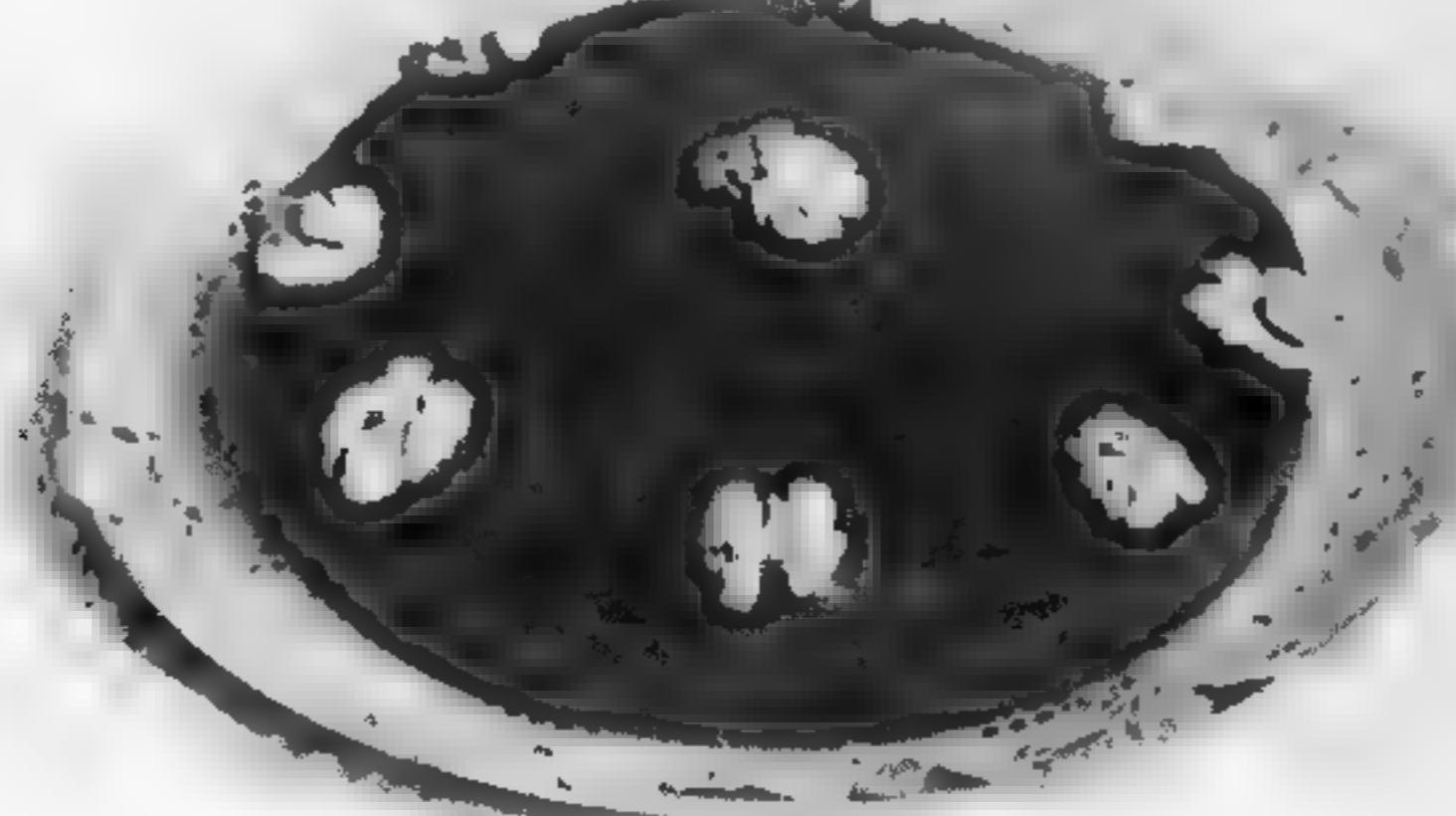
Such Fresh Delicious Flavours



BE-RO Orange Cake

Make the same Mixture as for a BE-RO Sandwich Cake (page 21), without Milk, using instead the grated RIND, AND JUICE OF ONE ORANGE (but adding the juice last). MIX THOROUGHLY. Use a well-greased 7-inch Sandwich Cake tin, and BAKE IN A MODERATE OVEN, about 30 minutes. When cool cover with Icing.

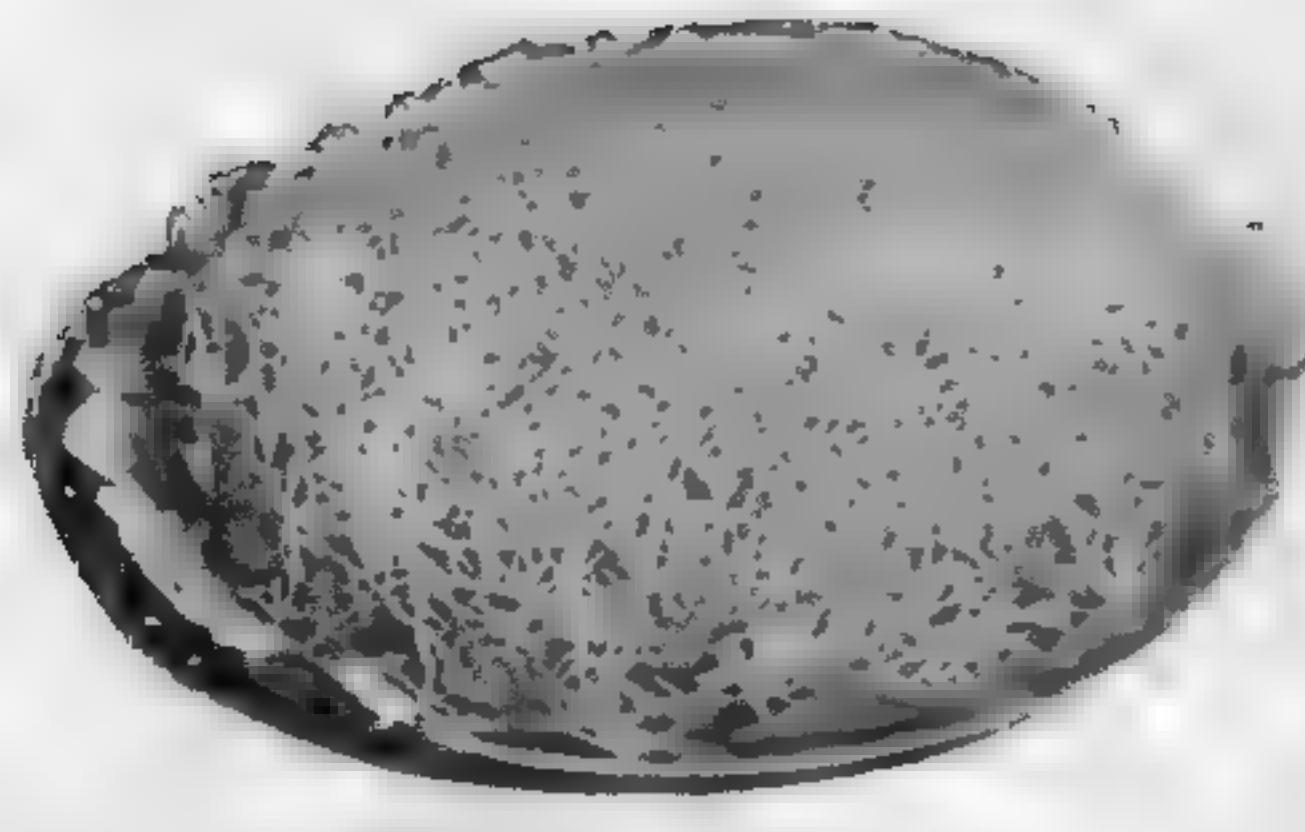
ORANGE ICING.— Mix two tablespoonfuls of Icing Sugar with three teaspoonfuls of Orange Juice, and work to a smooth paste. Spread over Cake and decorate with the grated rind of an orange (dried thoroughly in the oven, powdered and sprinkled over the Icing). Desiccated Cocoanut, previously browned in the oven, makes an alternative decoration



BE-RO Chocolate Cake

Make the same Mixture as for a BE-RO Sandwich Cake (page 21), with the addition of TWO TEASPOONFULS OF COCOA, mixed in the Flour, and a few drops of Vanilla Essence.

CHOCOLATE ICING.— Mix two tablespoonfuls of Icing Sugar with two teaspoonfuls of Cocoa and work to a smooth paste with three teaspoonfuls of Cold Water and a few drops of Vanilla Essence. When Cake is cool, spread with Icing, and decorate with shelled Walnuts.



BE-RO Cocoanut Cake

The same Recipe as for a BE-RO Sandwich Cake (page 21) with the addition of 1-oz. of DESICCATED COCOANUT (Fine) mixed in the Flour.

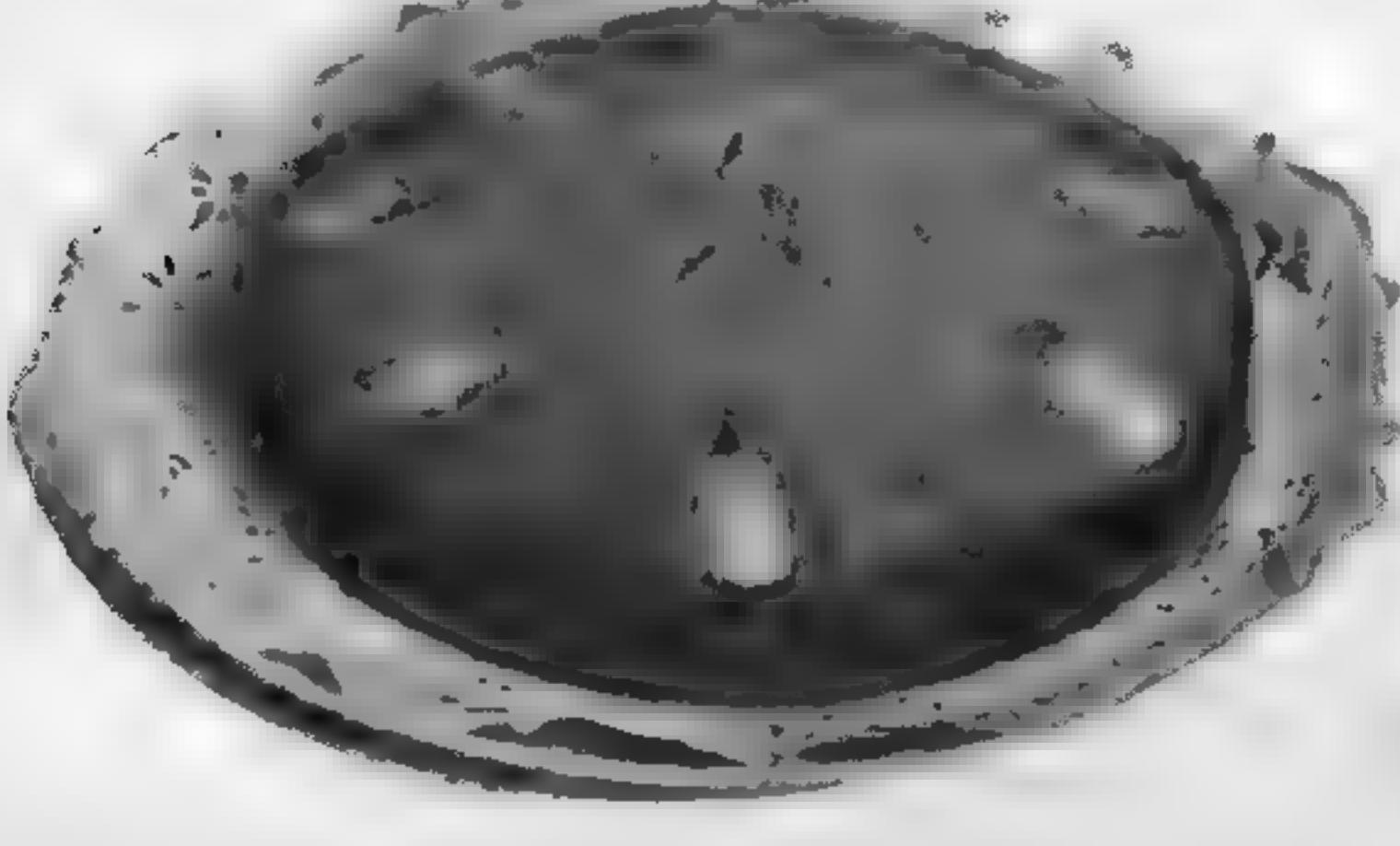
ICING FOR COCOANUT CAKE.—Mix three tablespoonfuls Icing Sugar to a smooth paste with Cold Water. When the Cake is cool, spread with Icing and cover with Cocoanut (Coarse or Strip).

BE-RO Walnut Cake



The same Recipe as for a BE-RO Sandwich Cake (page 21), with the addition of 1-oz. of SHELLLED WALNUTS (chopped).

ICING FOR WALNUT CAKE.—Mix two tablespoonfuls Icing Sugar to a smooth paste with Cold Water. Flavour with Vanilla Essence. When Cake is cool, spread with Icing and decorate with shelled Walnuts.



BE - RO Almond Cake

The same Recipe as for a BE-RO Sandwich Cake (page 21), with the addition of 1-oz. GROUND ALMONDS and a few drops of ALMOND ESSENCE. Place a few blanched and split Almonds on top before putting into Oven.

¶ Use a well-greased 7-inch Sandwich Cake tin for all the above Recipes, and bake in a MODERATE OVEN about 30 minutes

Dainty BE-RO tit-bits



BE-RO Queen Cakes

The same Recipe as for a BE-RO Sandwich Cake (page 21), with the addition of 1-oz. CURRANTS, mixed at first in the BE-RO Flour, and a few drops of FLAVOURING ESSENCE added last. MIX THOROUGHLY. Half fill 12 paper cups, or well-greased queen cake tins, and bake in a HOT OVEN about 15 minutes, until firm to the touch in the centre.



BE-RO Fancies

The same Recipe as for a BE-RO Sandwich Cake (page 21), BUT DOUBLE QUANTITIES, viz.:—

8-ozs. BE-RO FLOUR. 4-ozs. MARGARINE.

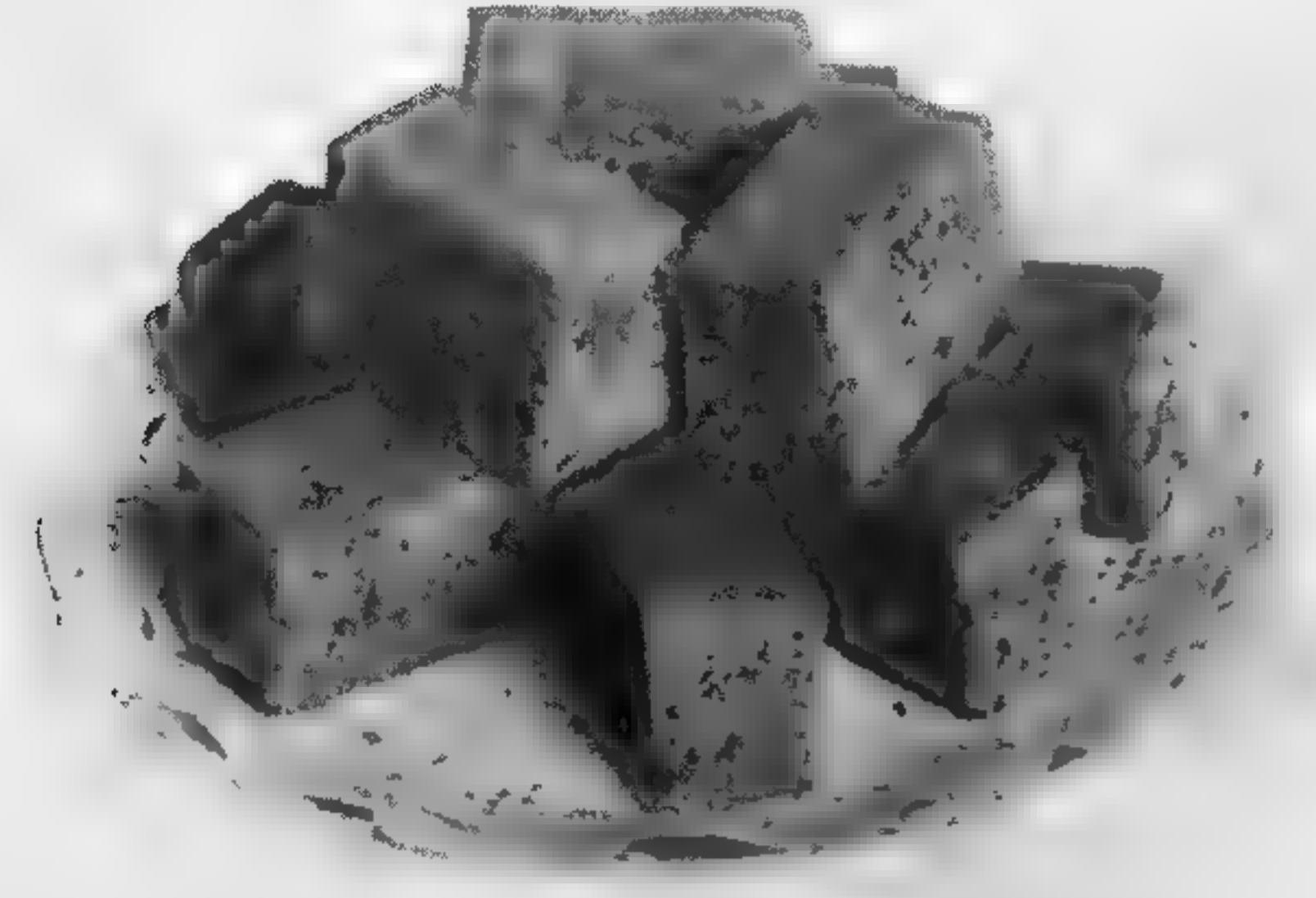
4-ozs. Fine SUGAR. Two EGGS.

About Two Tablespoonfuls of MILK.

A few drops of Flavouring ESSENCE.

Beat the Sugar and Margarine to a cream; then stir in the beaten Eggs-and-Milk, and the Flour (alternately, a little at a time), and MIX THOROUGHLY, adding a few drops of Flavouring Essence. Spread into a well-greased dripping tin and BAKE IN A MODERATE OVEN about 30 minutes until firm in the centre. When cool, spread with Icing.

ICING FOR BE-RO FANCIES.—Mix four tablespoonfuls Icing Sugar to a smooth paste with Cold Water. Flavour with Essence as desired. Dip a knife in hot water to spread Icing over Cake. Cut into shapes—diamonds, rounds, triangles, fingers, etc., and decorate in various ways with Cherries, Walnuts, Almonds, Cocoanut, Violets, etc.



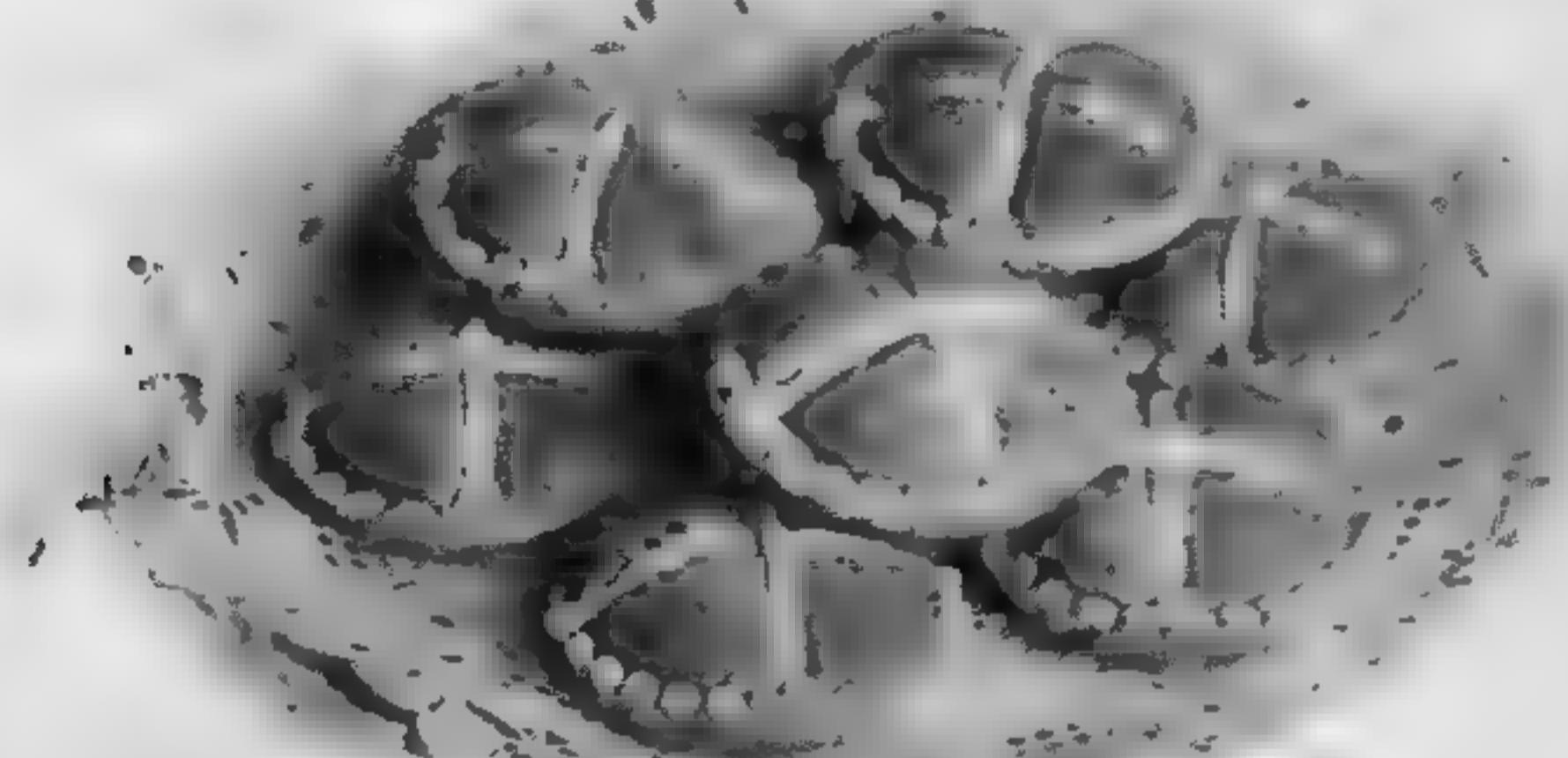
BE-RO Gingerbread

12-ozs. BE-RO FLOUR.
1 Teaspoonful GROUND
GINGER.
1 Teaspoonful MIXED
SPICE.

6-ozs. SUGAR.

First mix Flour and Spices. Beat the Sugar and Margarine to a cream, and stir in the treacle; then add the dry ingredients, and the beaten Egg-and-Milk (alternately, a little at a time), and MIX THOROUGHLY. (To add a little chopped Lemon Peel, Preserved Ginger, or a few Raisins, is an improvement). Pour into a shallow, greased dripping tin and bake in a MODERATE OVEN, about three-quarters of an hour. Cut into fingers or squares.

2 Tablespoonfuls DARK
TREACLE.
4-ozs. MARGARINE.
One Teacupful MILK.
One EGG.



BE-RO Macaroons

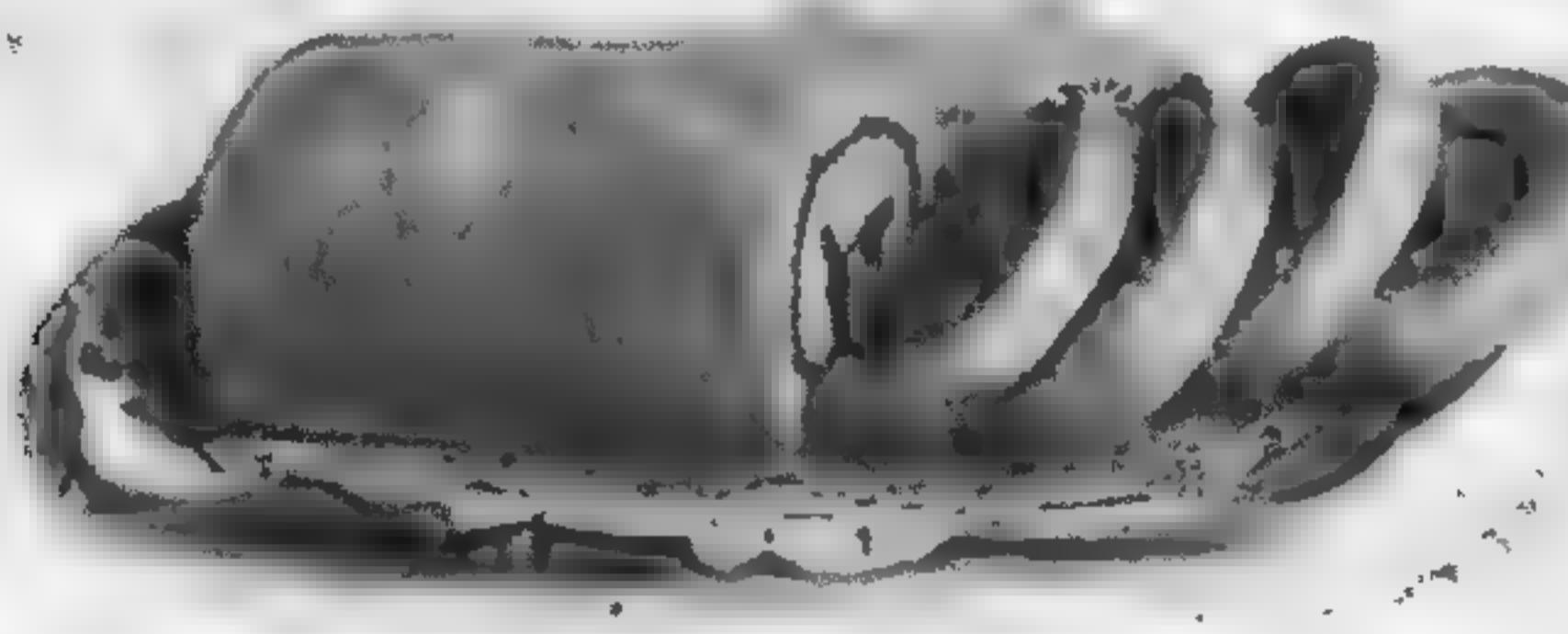
To make 14 Cakes use half the recipe quantity of BE-RO SHORT PASTRY (page 17).

2-ozs. SUGAR. Rather less than one EGG.
2-ozs. GROUND A little RASPBERRY
ALMONDS. JAM.

Mix the Almonds and Sugar with sufficient beaten Egg to make a soft mixture (a whole Egg is rather too much). Roll the Paste out thin, and line 14 Patty tins. Put one-third of a teaspoonful of Jam in each, then one teaspoonful of the Almond Mixture. Make thin strips of Paste from any cuttings, and lay across the tops at right angles. BAKE IN A HOT OVEN about 20 minutes.

A Favourite BE-RO Cake

— much easier to make
than you at first think

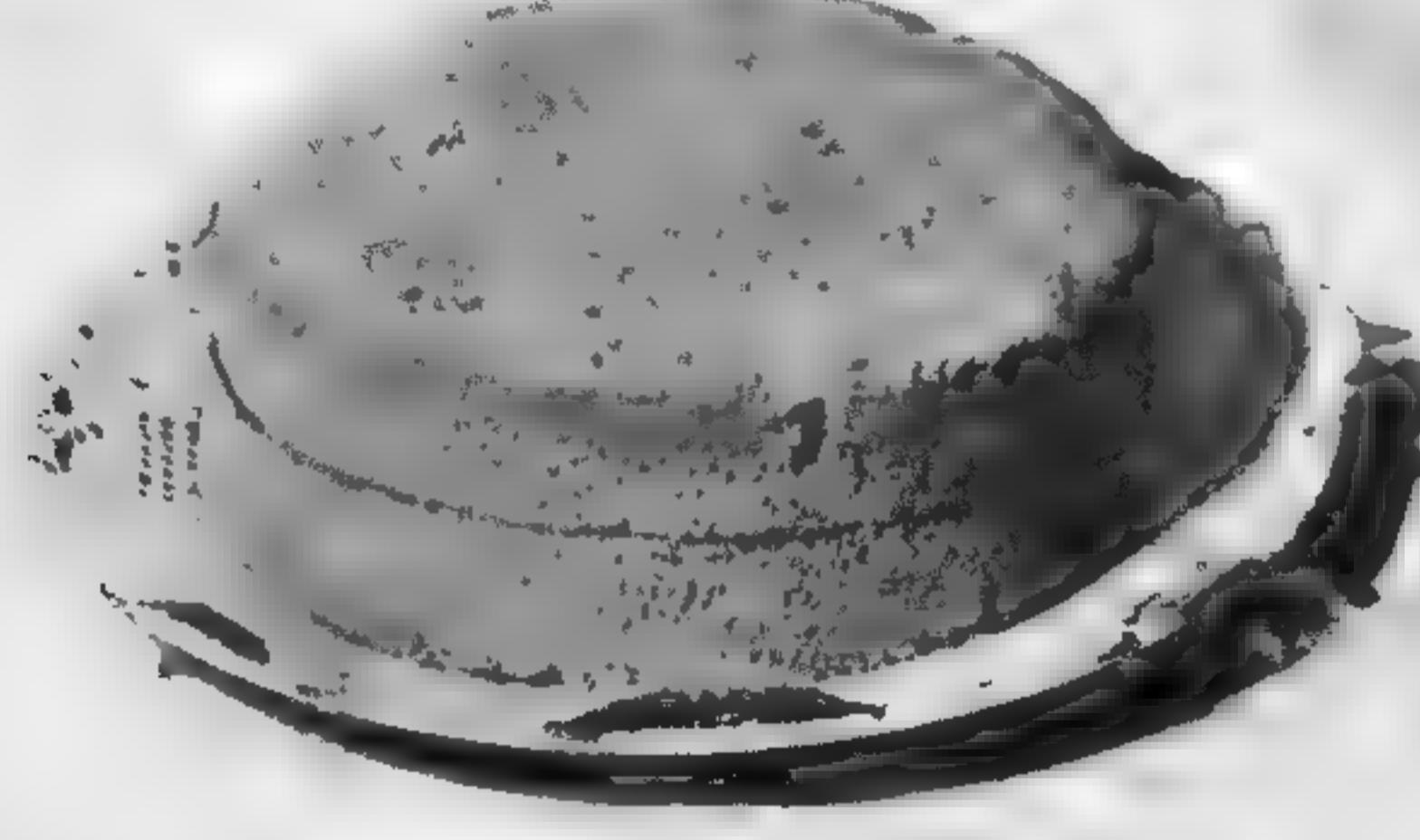


BE-RO Swiss Roll

3-ozs. BE-RO FLOUR. Two EGGS.

3-ozs. CASTER SUGAR. JAM or LEMON CURD.

Whisk the Eggs, then add the Sugar, and whisk together until a thick cream. With a knife, stir in the Flour lightly. Spread the mixture on a well-greased Swiss Roll tin (8-ins. wide and 14-ins. long). BAKE IN A HOT OVEN about 7 to 8 minutes. Do not over-cook, or it will crack when rolling. Turn out upside down on to a sugared paper. Spread *thinly* with Raspberry Jam or Lemon Curd. Turn in the short end nearest you and form a roll by deftly (but not tightly) drawing the paper over it and away from you. Fold the paper around it, and leave for a minute to set; then unfold and leave to cool. Serve in slices, either as Cake, or as a Cold Sweet with Custard.



BE-RO Sponge Sandwich

THE SAME MIXTURE as a BE-RO SWISS ROLL (above). Put into a well-greased round cake tin (7-inch in diameter, and 3-ins. deep).

BAKE IN A MODERATE OVEN (about 30 minutes, if heat correct). When cool cut through and spread with Jam, Lemon Curd, or other filling. It may be baked in two Sandwich cake tins, putting half the mixture into each, in which case it should be baked in a HOT OVEN for about 10 minutes.



BE-RO Cocoanut Sponge Shapes

THE SAME MIXTURE AS A BE-RO SWISS ROLL (opposite). Use small Finger-Shaped and other shaped tins (greased). Bake in a HOT OVEN about 8 minutes. When cold, brush with Jelly or Jam, and sprinkle all over with Cocoanut.



BE-RO Rock Buns

8-ozs. BE-RO FLOUR.

3-ozs. SUGAR.

1-oz. PEEL.

3-ozs. MARGARINE.

3-ozs. CURRANTS.

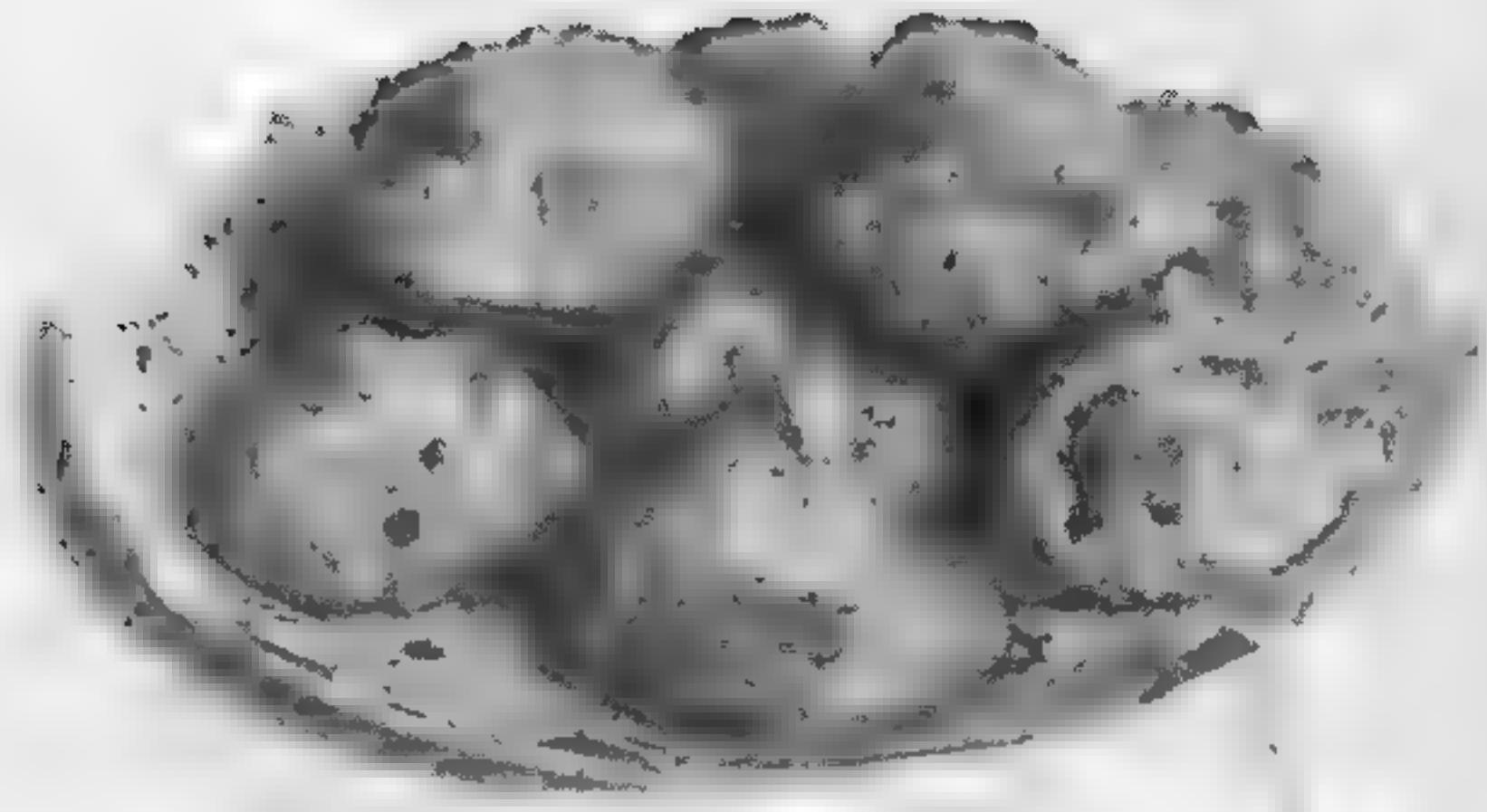
One EGG and a very little MILK.

Put Flour and Sugar into a bowl, rub in the Margarine, mix in the Currants and Chopped Peel. Then mix to a STIFF DOUGH with the beaten Egg and a little Milk. Place in 14 rough heaps on a greased baking Sheet. BAKE IN A HOT OVEN about 20 minutes.



A BUDDING HOUSEWIFE

DORIS was always asking mother questions, "Why do you do this?" and "Why do you do that?" until finally mother told Doris to read the cookery hints in the BE-RO Recipe Book. That's why this budding housewife knows such a lot about home baking.

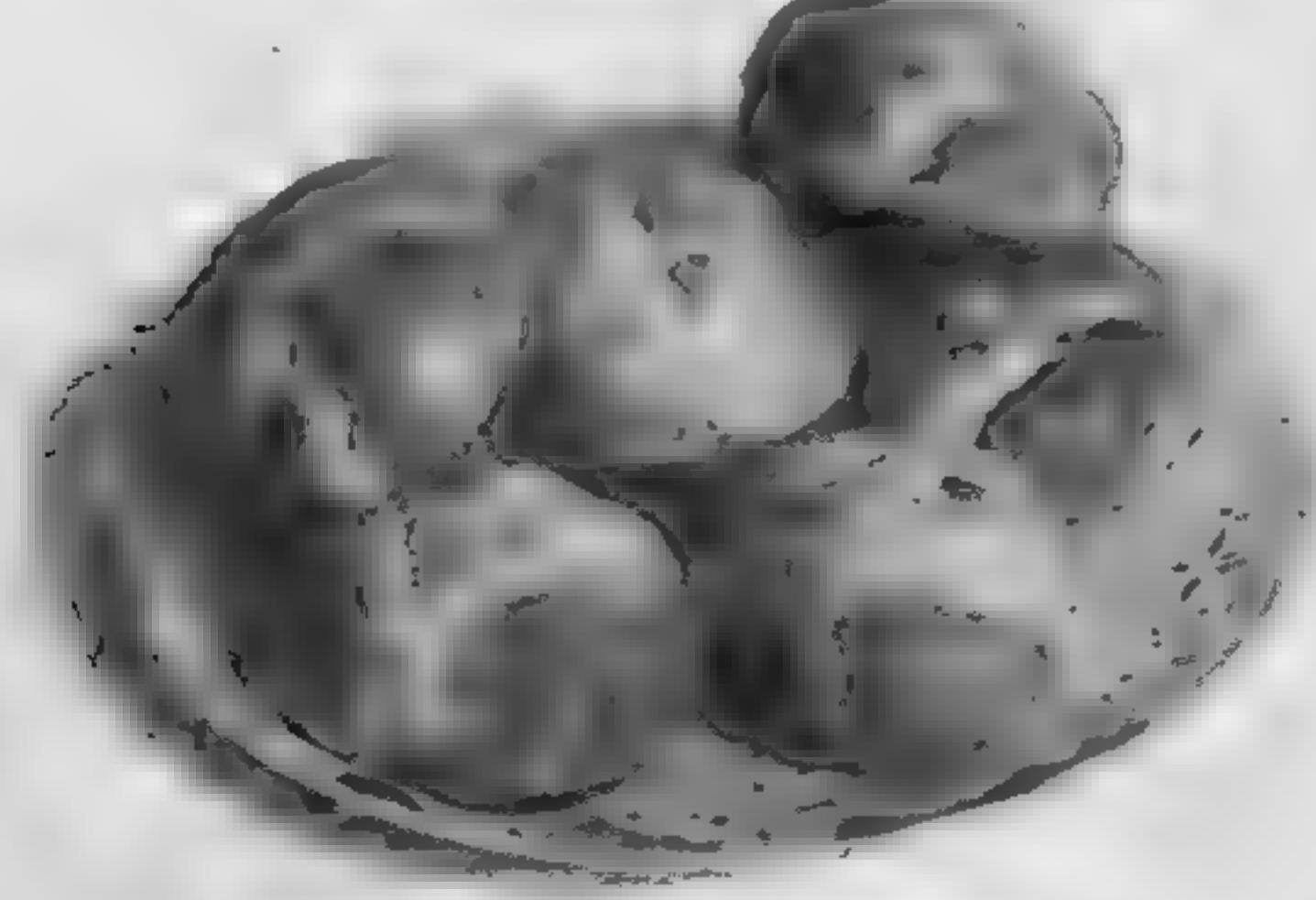


BE-RO Cocoanut Rocks

8-ozs. BE-RO FLOUR.
3-ozs. SUGAR
3-ozs. COCOANUT.

3-ozs. MARGARINE.
One EGG and a little
MILK.

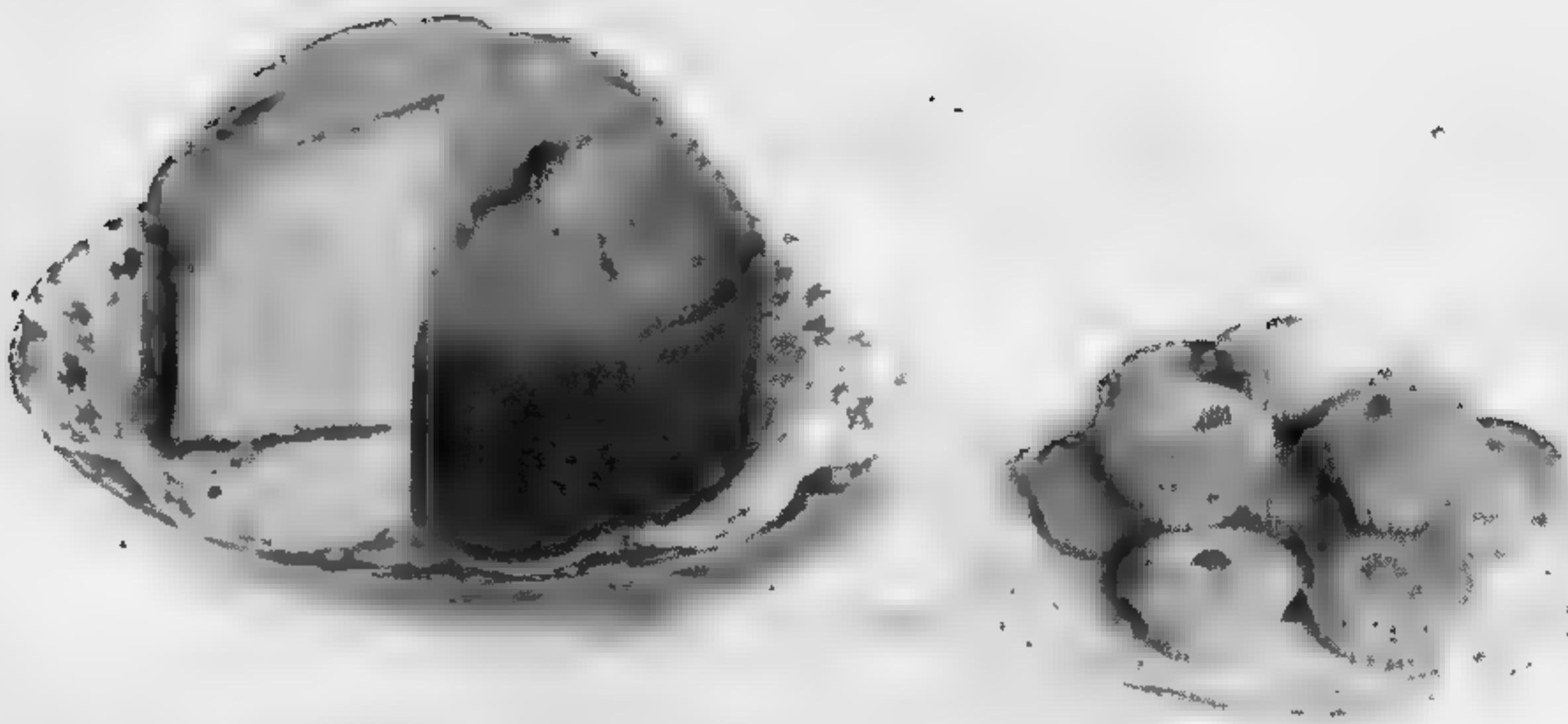
Mix Flour, Cocoanut and Sugar in a bowl; rub in the Margarine. Mix to a STIFF DOUGH with beaten Egg and a little Milk. Place in 14 rough heaps on a greased baking sheet. BAKE IN A HOT OVEN, about 15 minutes.



BE-RO London Buns

8-ozs. BE-RO FLOUR. One EGG.
Half Teaspoonful SALT. Two Tablespoonfuls
2-ozs. MARGARINE. MILK.
2-ozs. SUGAR. A few drops of Essence
1-oz. PEEL. of LEMON.

Mix Flour and Salt, and rub in the Margarine. Add the Sugar and finely-shredded Peel. Add the beaten Egg (reserving a small portion to brush over the Buns). Add a few drops of Essence of Lemon to the Milk, and mix all to a dough. Divide into eight portions, forming same into buns in your well-floured hands. Place on a greased baking sheet, brush over with Egg, and sprinkle with coarse Sugar. BAKE IN A HOT OVEN about 20 minutes.



BE-RO Rice Cake

5-ozs. BE-RO FLOUR.
3-ozs. GROUND RICE.
4-ozs. SUGAR.
4-ozs. MARGARINE.

Two EGGS.
MILK, if necessary.
12 drops of ESSENCE,
(Lemon or Almond).

Mix Flour and Ground Rice. Beat the Sugar and Margarine to a cream; then stir in the beaten Eggs-and-Milk, and the Flour (alternately, a little at a time). Add Essence and MIX THOROUGHLY.

FOR ONE LARGE CAKE.—Use a well-greased 6-inch Cake tin (3-inch deep). BAKE FOR AN HOUR (the first half with a Moderate Oven, and the second half with a Slow Oven).

FOR SMALL BUNS, half fill 20 paper cups, or well-greased Patty tins. Place half a cherry on top of each, and BAKE IN A HOT OVEN, 15 to 20 minutes.



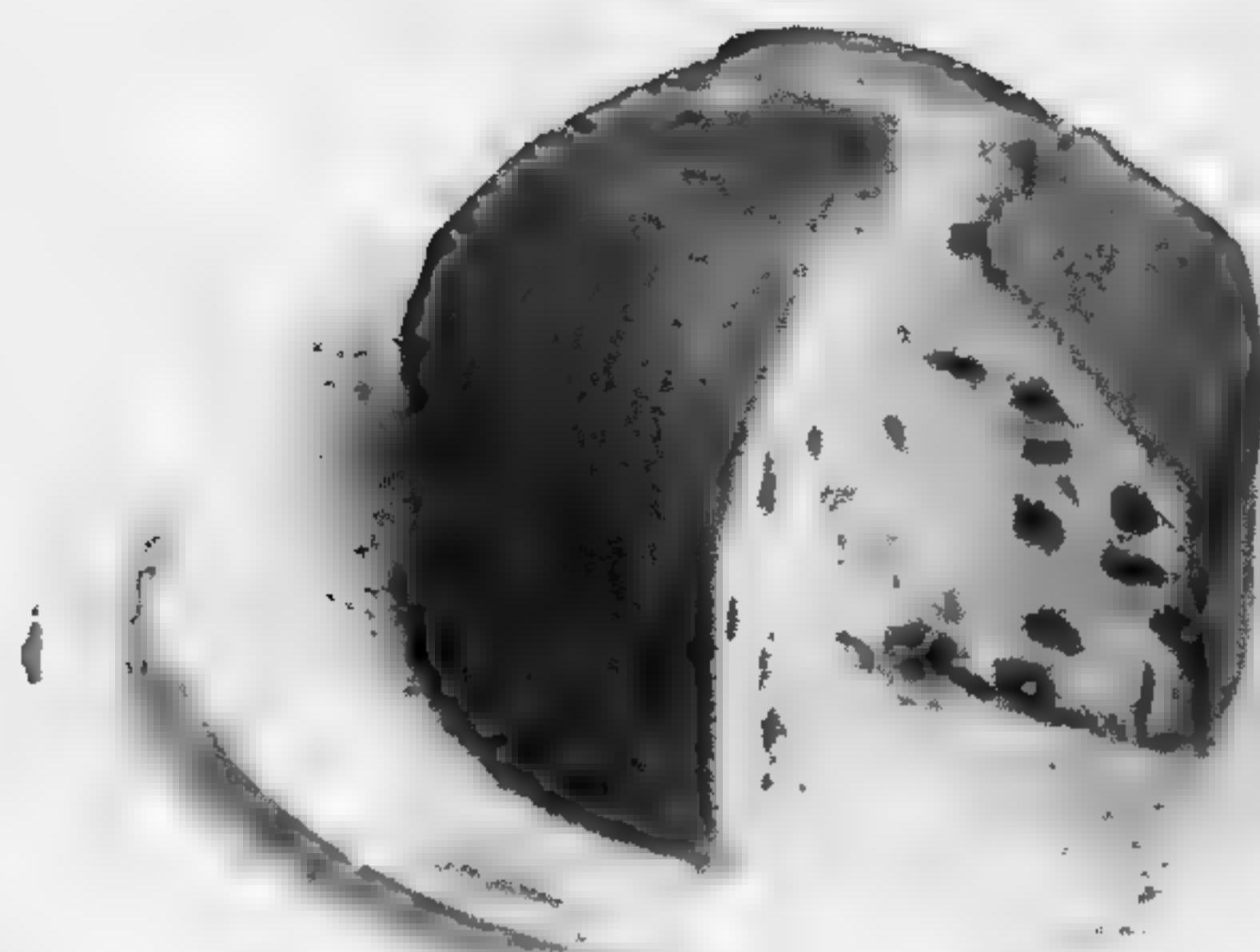
BE-RO Madeira Cake

5-ozs. BE-RO FLOUR.
3-ozs. Ordinary FLOUR.
5-ozs. SUGAR.
2 Strips of PEEL.
Two EGGS.

5-ozs. BUTTER (or
Margarine).
Rind of Half LEMON,
grated. (Or 12 drops
of Lemon Essence).

Mix the Flour. Beat the Sugar and Butter to a cream; stir in the beaten Eggs and the Flour (alternately, a little at a time). Add the Lemon Rind or Essence, and MIX THOROUGHLY.

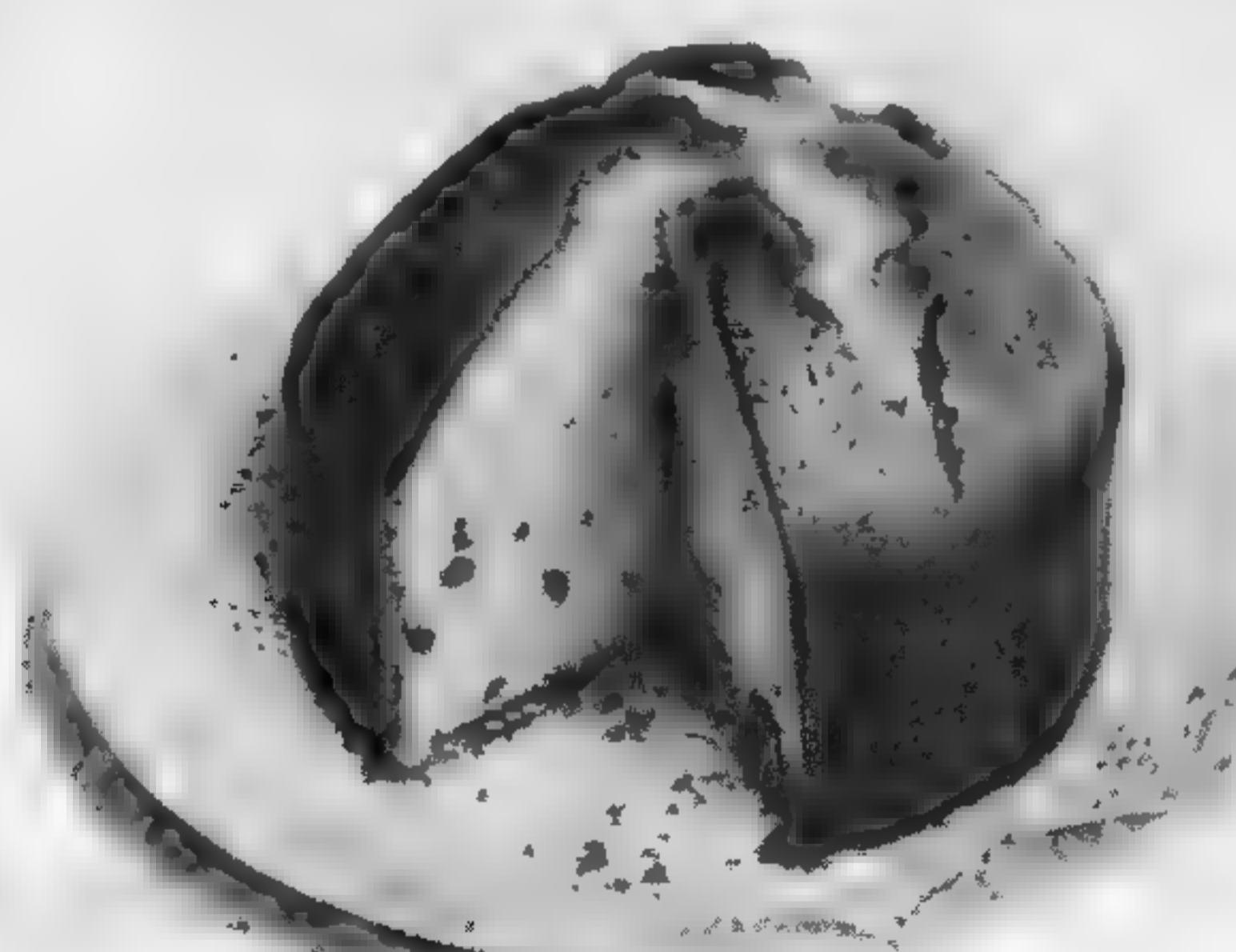
Use a well-greased 6-inch Cake tin (3-inch deep). Place the strips of Peel on the top. BAKE FOR AN HOUR (the first half with a Moderate Oven, and the second half with a Slow Oven).



BE-RO Cherry Cake

5-ozs. BE-RO FLOUR.	4-ozs. MARGARINE.
3-ozs. Ordinary FLOUR.	4-ozs. CHERRIES
4-ozs. SUGAR.	(halved).
Two EGGS, and MILK if needed.	12 drops VANILLA ESSENCE.

Mix the Flour, and add the halved Cherries. Beat the Sugar and Margarine to a cream, then stir in the beaten Eggs and the Flour (alternately, a little at a time), adding a little Milk if necessary. Add the Essence and MIX THOROUGHLY. Use a well-greased 6-inch Cake tin (3 inches deep), and BAKE FOR AN HOUR (the first half with a Moderate Oven, and the second half with a Slow Oven)

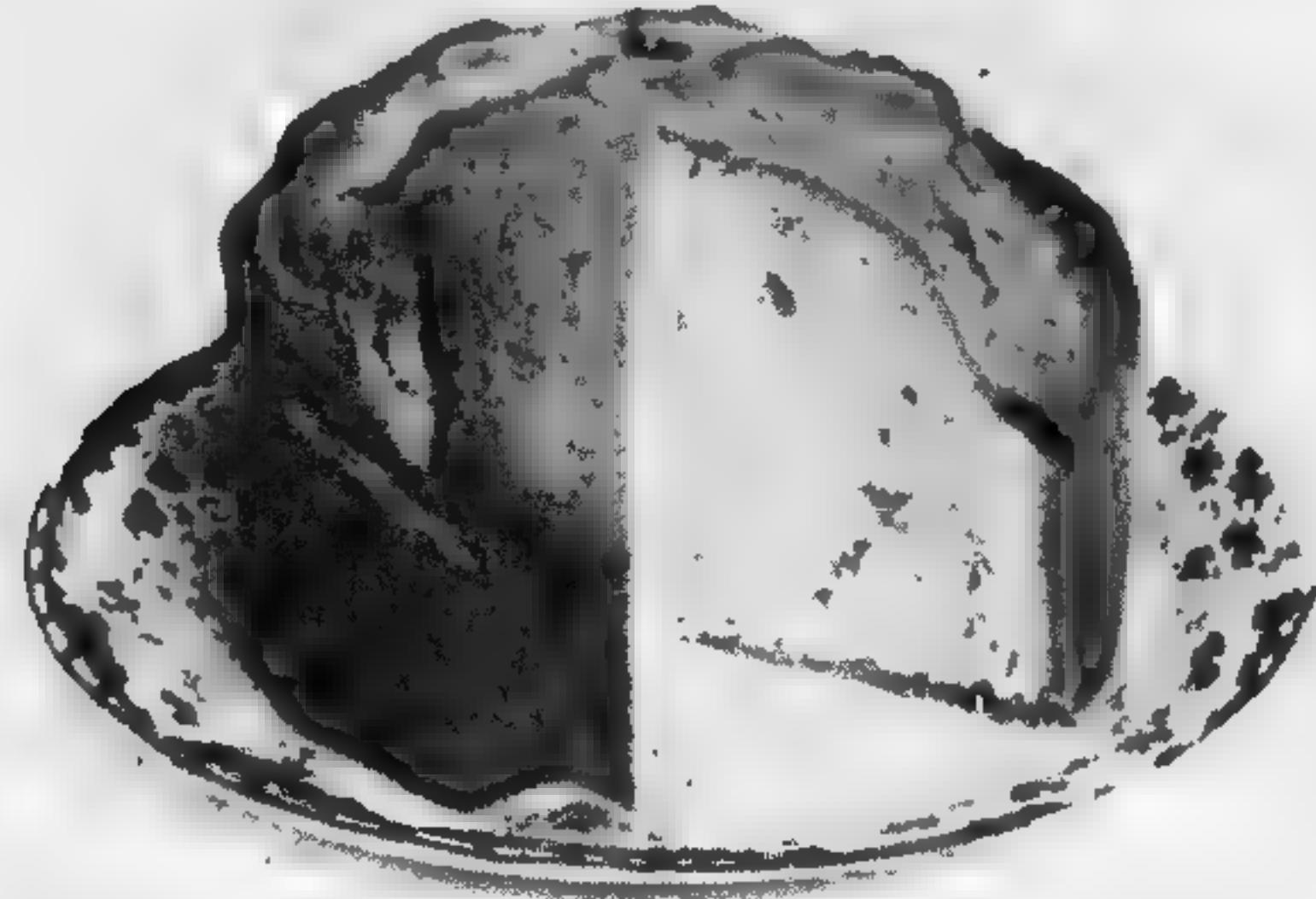


BE-RO Sultana Cake

The same Recipe as for a BE-RO Cherry Cake above, but use 4-ozs. SULTANAS in place of the Cherries. Mix the Sultanas in the Flour, and proceed as above.

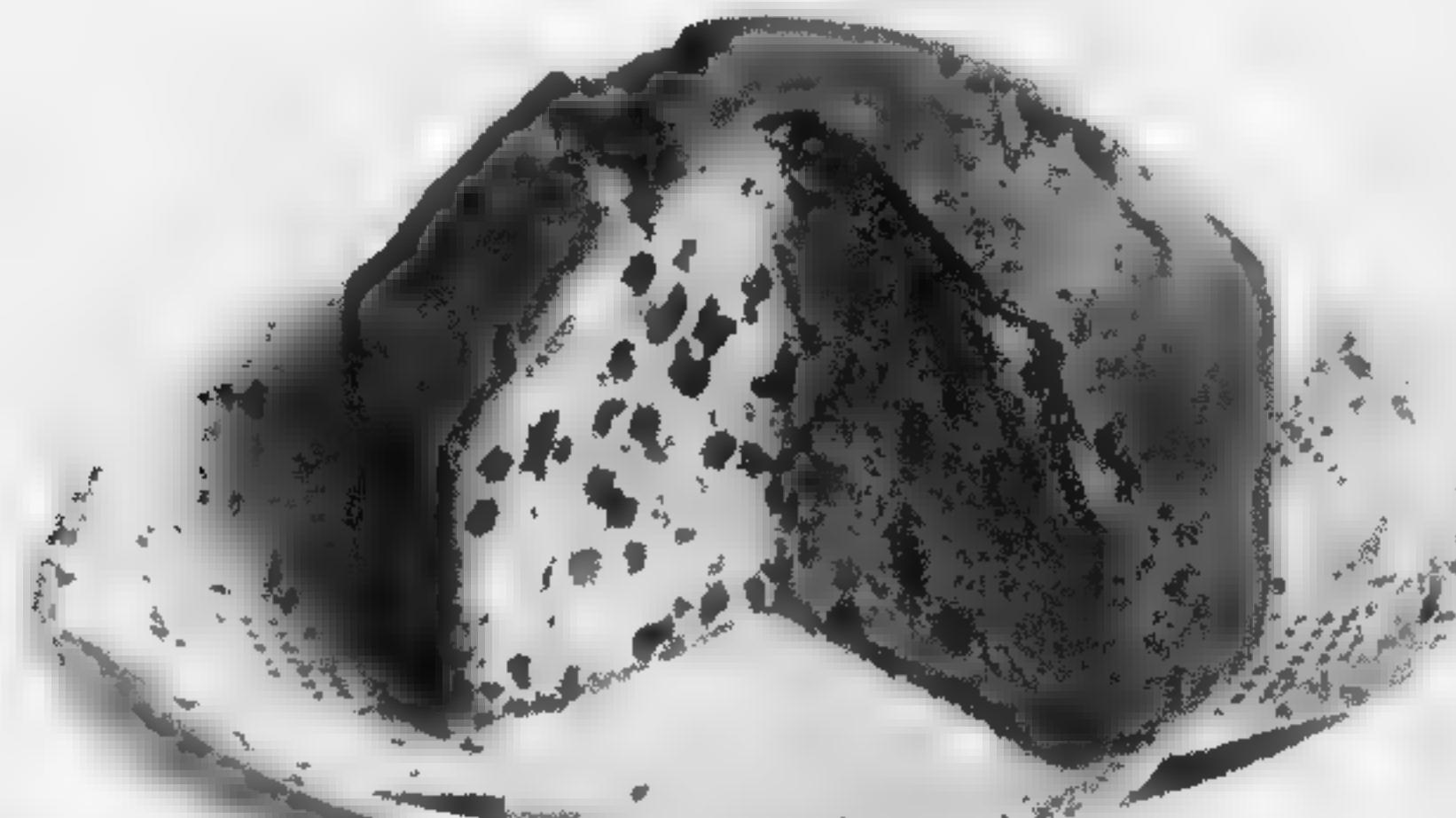
Be-Ro Cakes keep moist and fresh longer than other Cakes. All Cakes which have to be kept, should be put in an airtight tin.

BE-RO Recipes are simple and economical



BE-RO Seed Cake

THE same Recipe as for a BE-RO Cherry Cake (opposite), but use one dessertspoonful of CARRAWAY SEEDS in place of Cherries and leave out the Essence. Mix Seeds in the Flour and proceed as with Cherry Cake.



BE-RO Family Cake

5-ozs. BE-RO FLOUR.
3-ozs. Ordinary FLOUR.
Quarter Teaspoonful
MIXED SPICE.
4-ozs. MARGARINE.

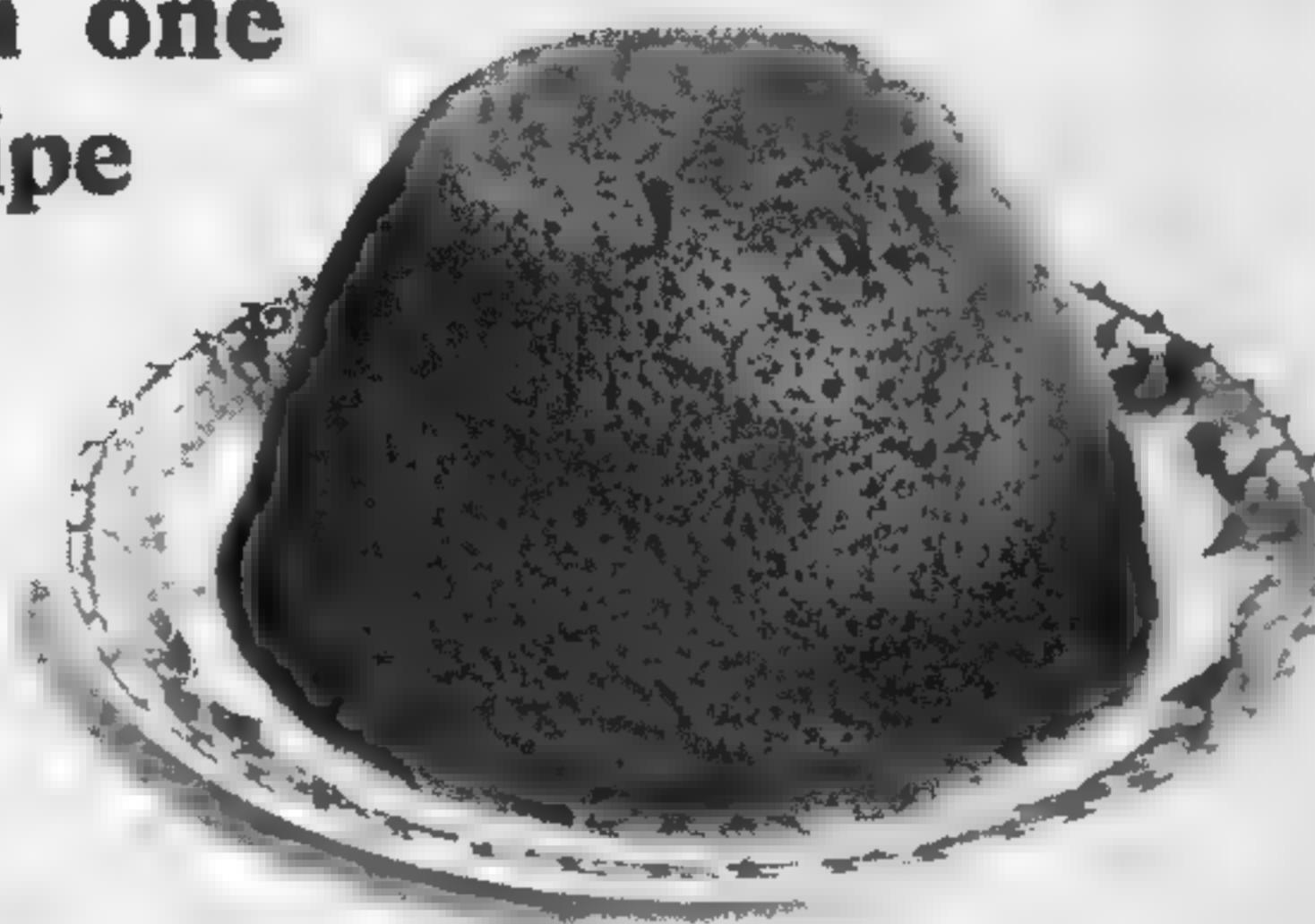
4 ozs. SUGAR.
4-ozs. Currants.
1-oz. PEEL (Chopped).
One EGG.
Six Tablespoonfuls MILK
and WATER mixed.

Mix the Flour and Spice and rub in the Margarine. Mix in well the Sugar, Currants, and Chopped Peel; finally the beaten Egg and Milk and Water, and MIX THOROUGHLY. Use a well-greased 6-inch Cake tin (3-inch deep), and BAKE FOR AN HOUR (the first half with a Moderate Oven, and the second half with a Slow Oven).

BE-RO Steamed Puddings

**Eight delightful Steamed
Puddings from one
simple Recipe**

**Ginger, Jam,
Marmalade,
Fig, Currant,
Date, Raisin,
or Chocolate**

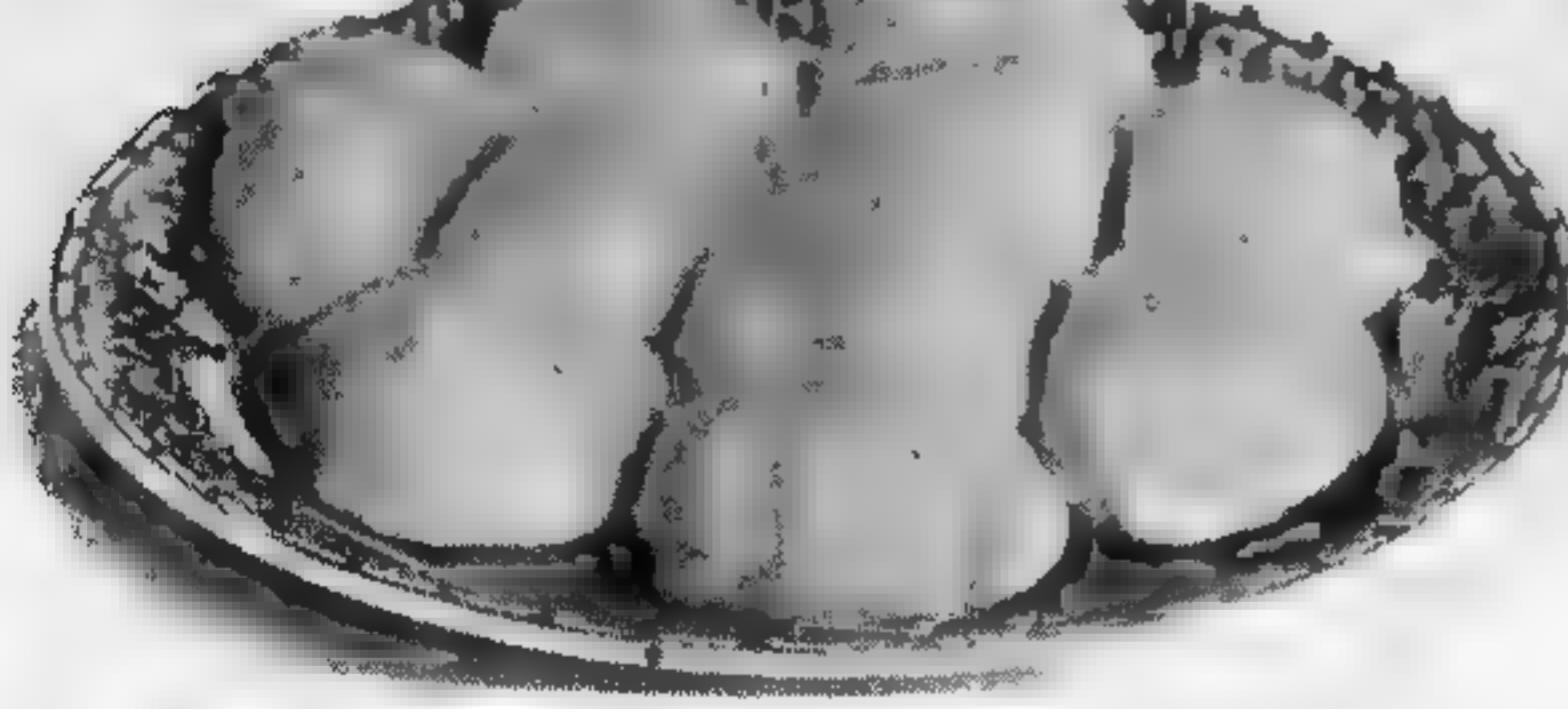


BE-RO Ginger Pudding

8-ozs. BE-RO FLOUR. Two Tablespoonfuls
Quarter Teaspoon SALT. SUGAR.
One Teaspoonful Two Tablespoonfuls
GROUND GINGER. TREACLE.
2-ozs. MARGARINE or Two Tablespoonfuls
SUET. MILK.
(If desired, an EGG may be used instead of MILK).

Mix the Flour, Salt and Ginger, and rub in the Margarine or Suet; add other ingredients, and mix well. Put into a well-greased basin and steam for from 2 to 2½ hours.

From the above Ginger Pudding Recipe you can make eight or more different Puddings by using Marmalade, or Jam, or Figs, or Dates, or Currants, or Raisins, or Cocoa, instead of Ginger and Treacle.

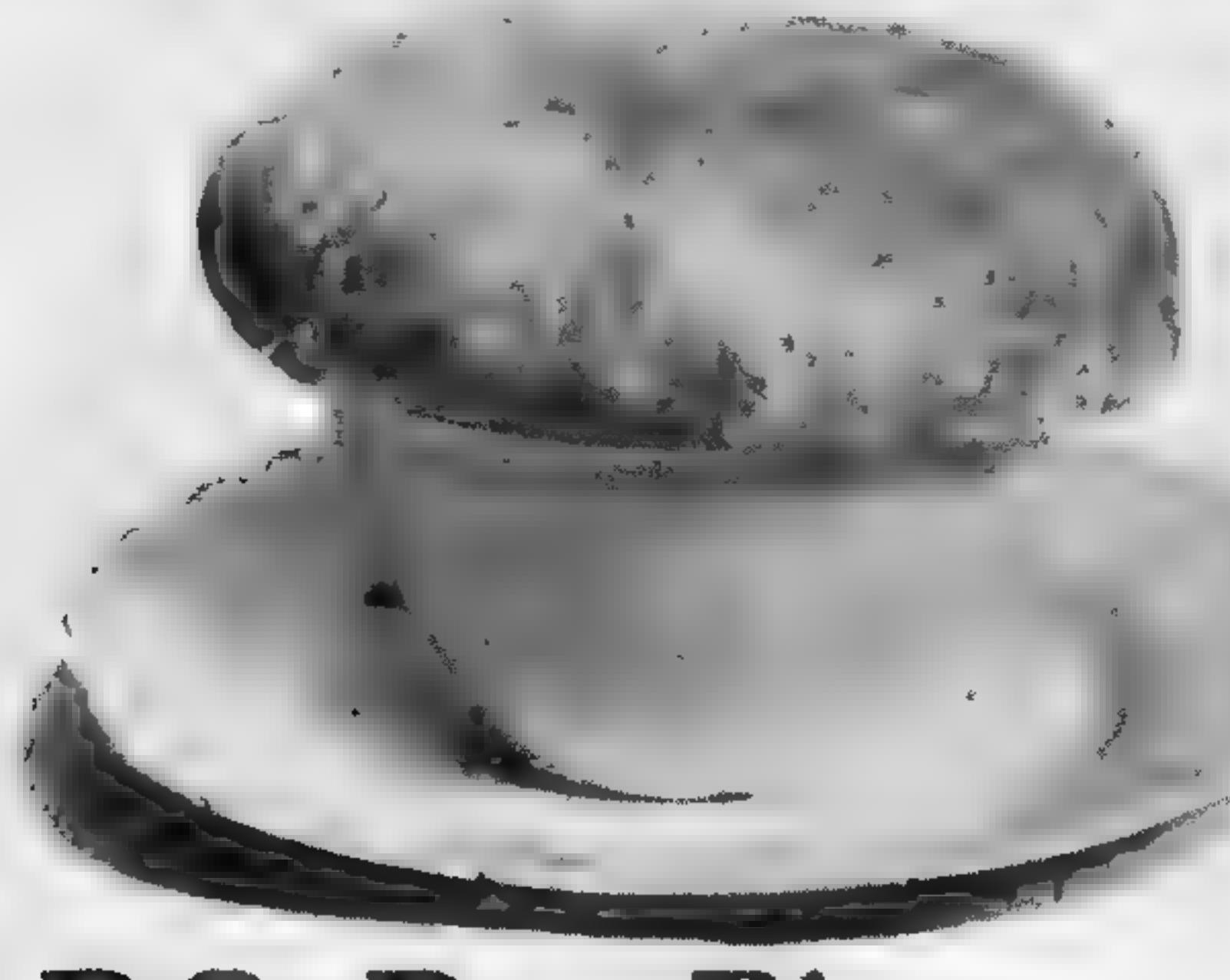


BE-RO Puff Balls

4-ozs. BE-RO FLOUR. One Teaspoonful SUGAR.
2-ozs. Shredded SUET, or One EGG, and a little
MARGARINE. MILK.
Pinch of SALT.

Mix Flour, Salt, Suet and Sugar. Add a beaten Egg, and sufficient Milk to make a stiff dough. Form into balls, the size of a golf ball. Put on a greased plate into a steamer, over boiling water, and steam for an hour. Serve with Golden Syrup, Jam or Marmalade.

Puddings for Cold Days



BE-RO Pot Pie

(Beef Steak Pudding)

Mix Flour, Salt, and Suet, and make a stiff dough with Cold Water. Cut off half, roll it out and line a well-greased pint basin. Cut the meat into pieces, roll it in Flour to which has been added a little Pepper and Salt, and put it into the basin, adding a teacupful of Cold Water. Moisten the edge, then roll out the remaining dough and place it on top, joining it securely by nipping. PRICK THE TOP. Then put the Pudding into a steamer over boiling water, and steam for three hours, keeping the water boiling continuously.

BE-RO Fruit Pudding

Make the same dough as for a BE-RO POT PIE (see above). Cut off half, roll it out and line a well-greased pint basin. Place any kind of FRUIT, with SUGAR to sweeten, inside, and add a little COLD WATER. Moisten the edge, roll out the remaining dough and place it on top, joining it securely by nipping. PRICK THE TOP. Put the Pudding into a steamer over boiling water, and steam for two hours, keeping the water boiling continuously.

B E . R O Recipes

tempt the appetite but never strain the digestion

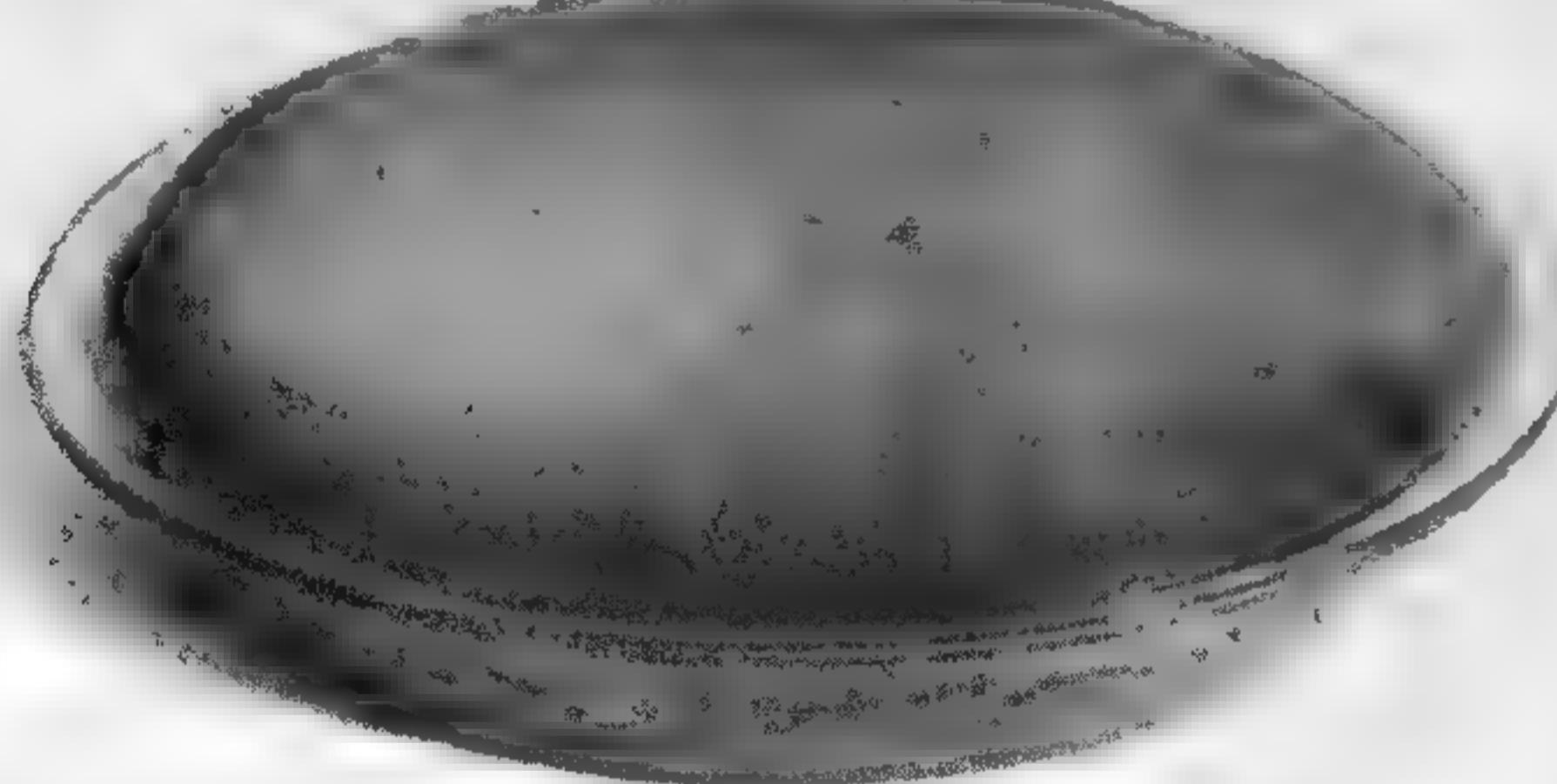
**These will tempt the
most delicate appetite**



BE-RO Sponge Castles

8-ozs. BE-RO FLOUR. Two EGGS and a little
4-ozs. SUGAR. MILK.
4-ozs. MARGARINE.

Beat the Sugar and Margarine to a cream; then stir in the beaten Eggs-and-Milk, and the Flour (alternately, a little at a time), and MIX THOROUGHLY. Use small tin moulds, well greased ("Dariole" moulds, or Patty tins). BAKE IN A HOT OVEN (about 20 minutes), or STEAM (about an hour). Serve with Jam, Sauce or Custard.



BE-RO Eve Pudding

Slice sufficient Apples to about three-quarters fill a pie dish; add two tablespoonfuls of Sugar and two tablespoonfuls of Water. Stew for a short time, then cover with BE- RO Sponge Castles Mixture as above (but half quantity). Bake in a HOT OVEN for about half-an-hour.

NOTE.—For a variation, other fruit may be used, such as Rhubarb, Plums, Raspberries, etc.

**BE-RO makes delightfully light
Puddings, whether steamed or baked**

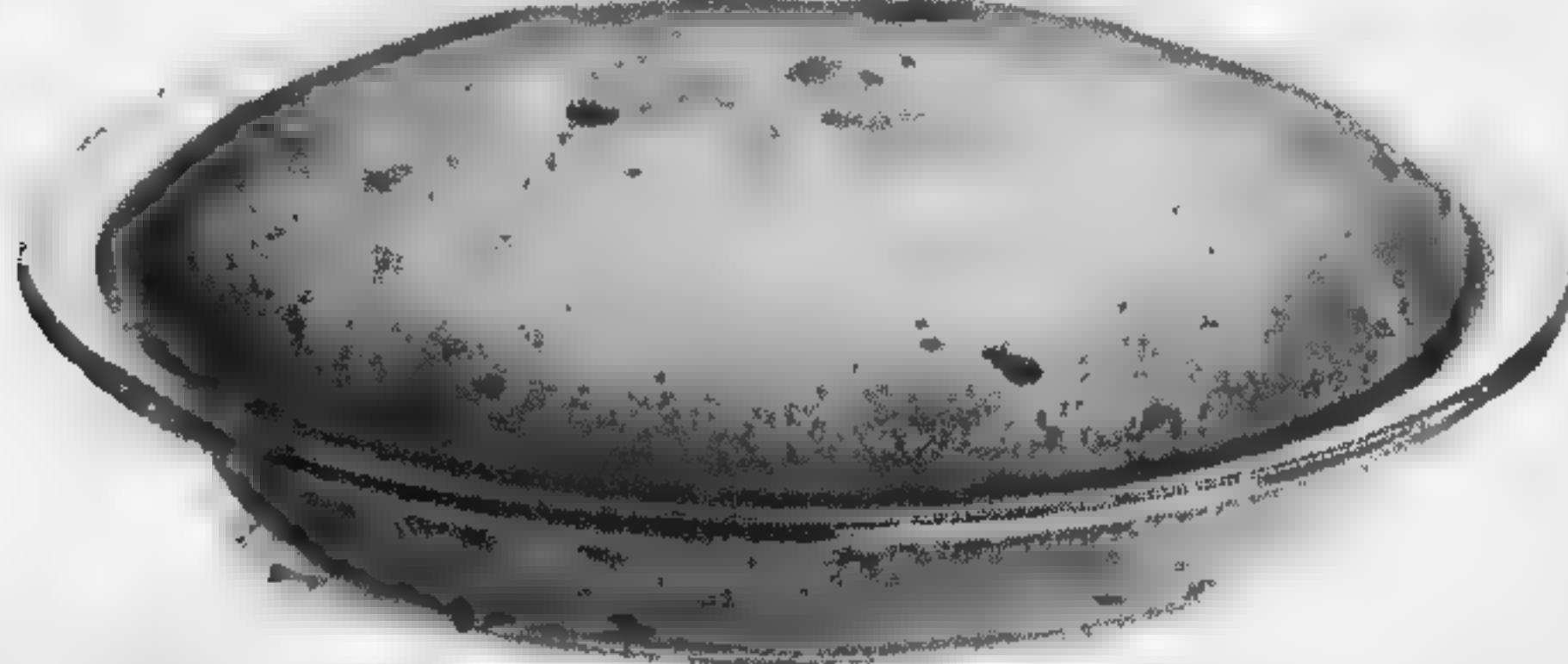


BE-RO Delicious Pudding

4-ozs. BE-RO FLOUR.
2-ozs. SUGAR.
1-oz. CURRANTS.
1-oz. RAISINS.

2-ozs. MARGARINE.
One EGG and a little
MILK.
One Tablespoonful JAM.

Rub the Margarine into the Flour; add the Sugar and Fruit, then the beaten Egg and one tablespoonful Milk, and MIX THOROUGHLY. Use a well-greased basin. Put the Jam in first, then the Mixture. STEAM for 2½ hours. Serve with Sauce or Custard.



BE-RO Countess Pudding

4-ozs. BE-RO FLOUR.
2-ozs. SUGAR.
Two Tablespoonfuls
CURRANTS.
2-ozs. MARGARINE.

One EGG and a little
MILK.
12 drops LEMON
ESSENCE.

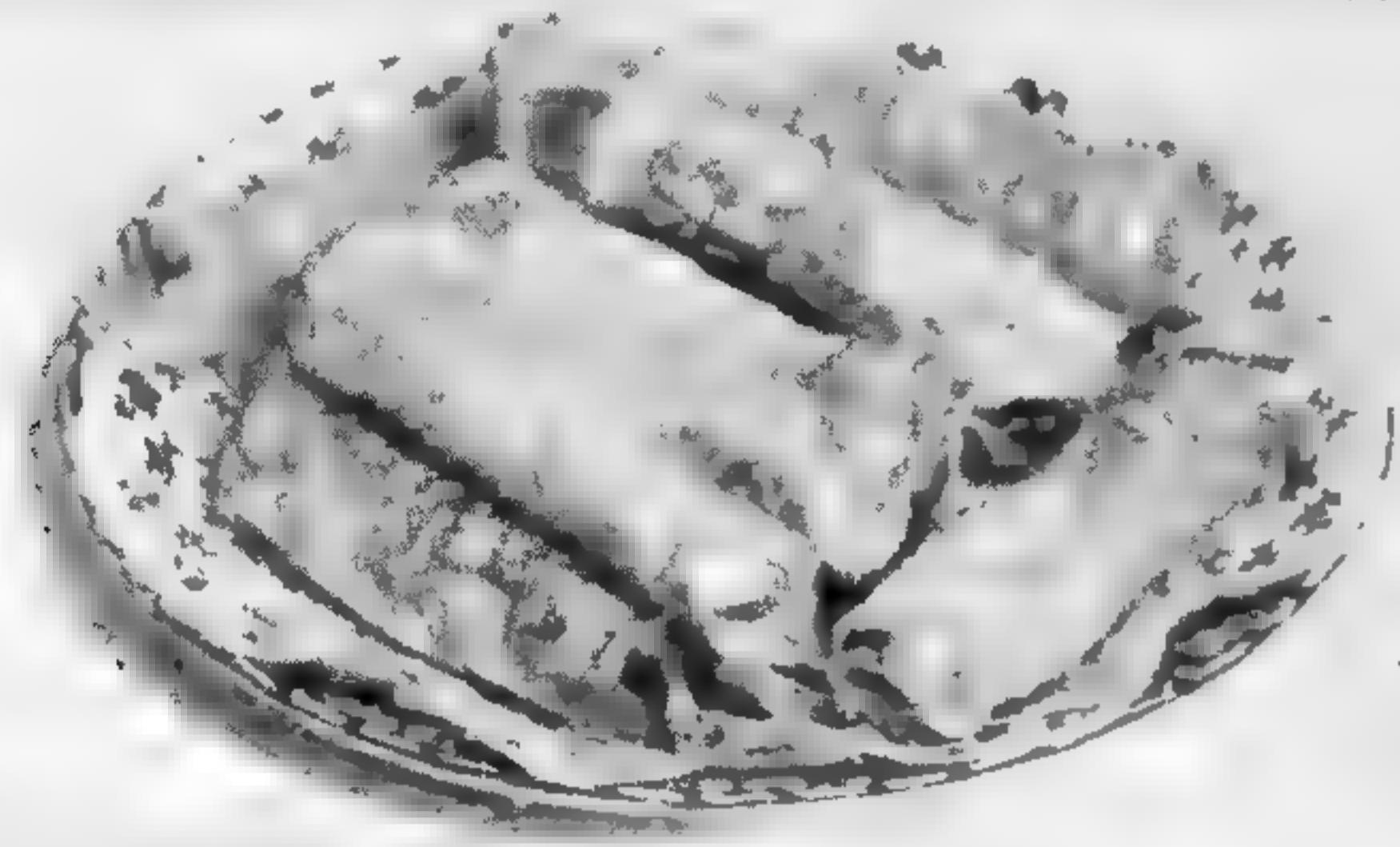
Rub the Margarine into the Flour. Add the Sugar, Currants, and Lemon Essence, then the beaten Egg and a little Milk, and MIX THOROUGHLY. Put into a greased pie-dish and BAKE IN A MODERATE OVEN about half-an-hour. Custard Sauce may be used, if desired.

BE-RO Recipes Create healthy appetites

Often, jaded little appetites need tempting, and this is where dainty BE-RO dishes never fail. They look so tempting, their flavour is so fresh and delicious, that no child can resist their appeal.



For Pancake Day or any Day

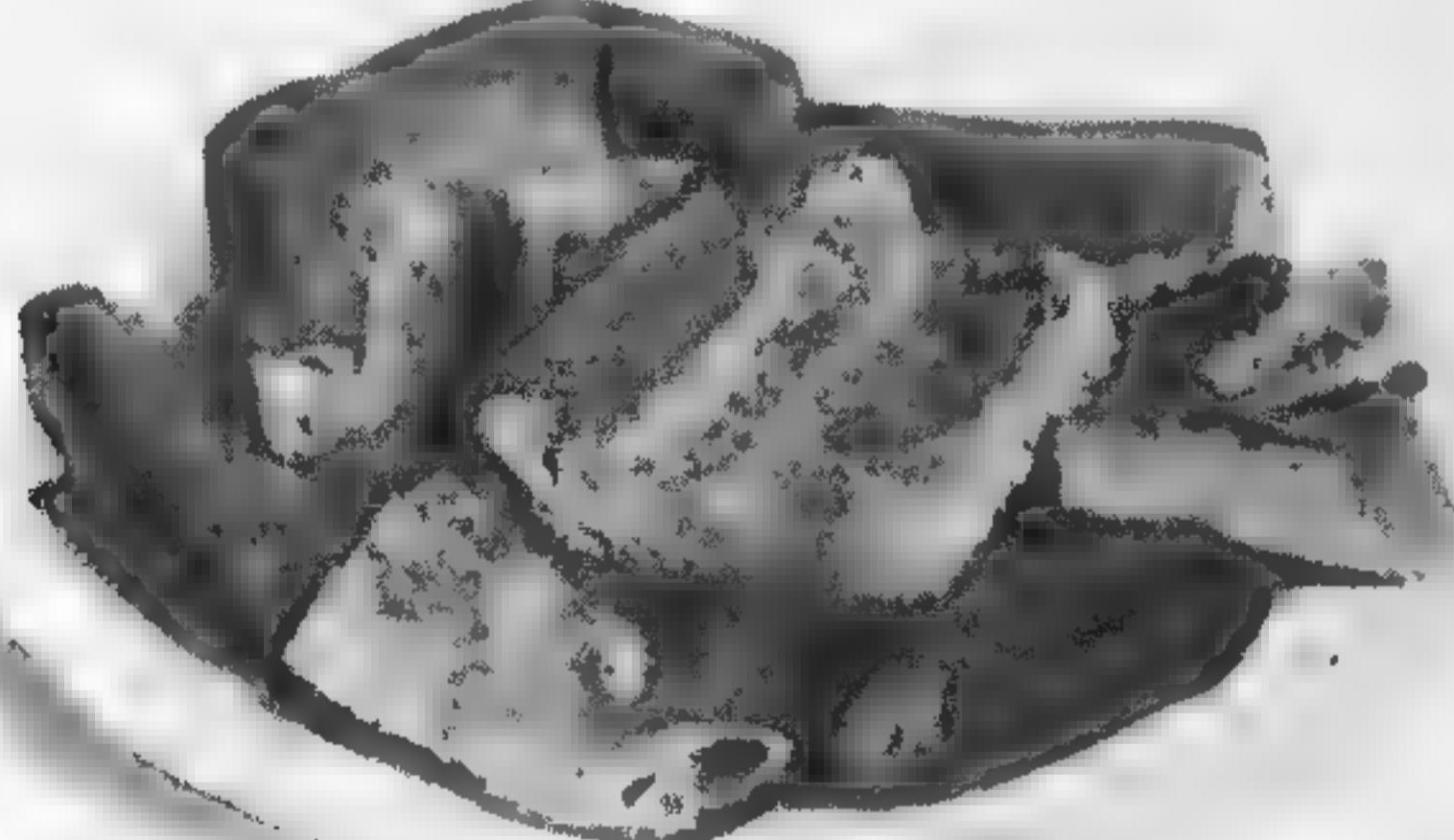


BE-RO Pancakes

5-ozs. BE-RO FLOUR,
Quarter Teaspoonful
SALT.

One EGG and half-pint
of MILK.
2-ozs. LARD or FAT.

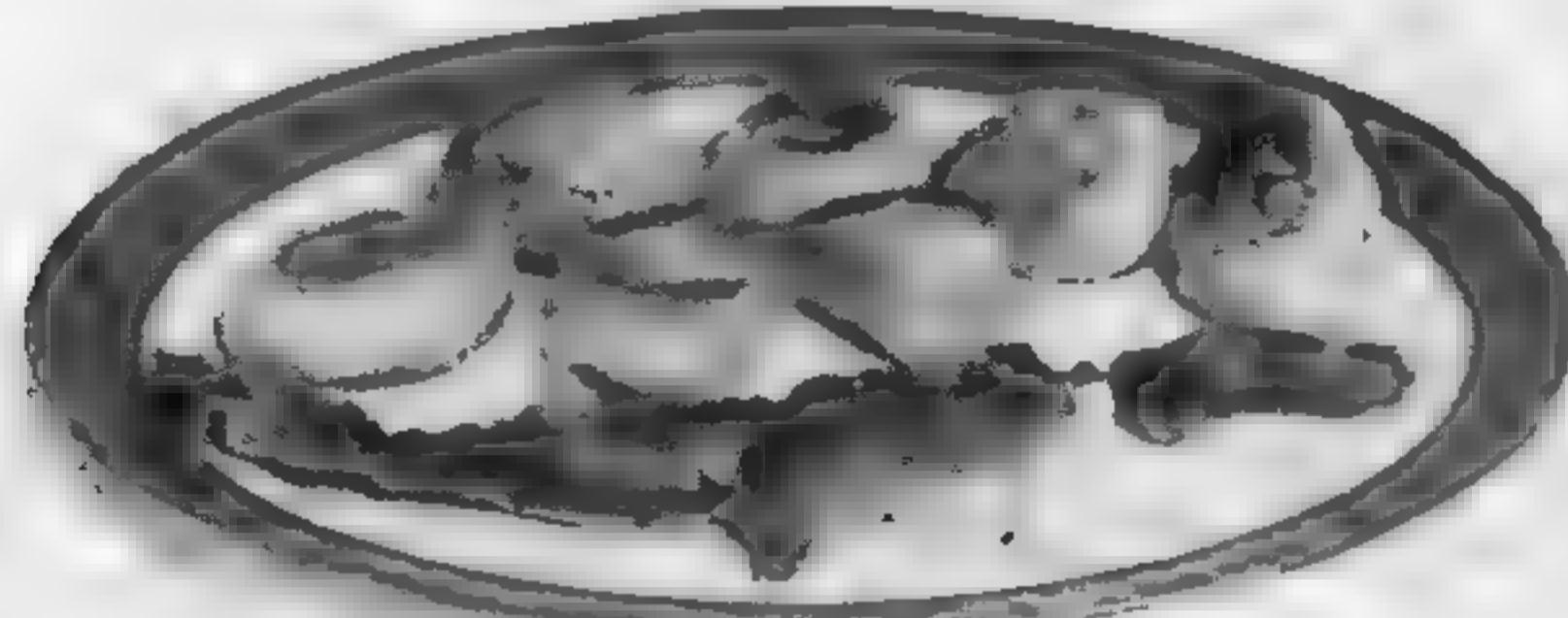
USE A SMALL FRYING PAN, AND MAKE PANCAKES VERY THIN. Mix Flour and Salt in a basin. Make a hollow in the centre and drop in the Egg (previously broken into a cup). Stir with a wooden spoon and add the Milk gradually until the Flour is all worked in. (You will still have some Milk left). Beat well and add the remaining Milk. For each Pancake, melt about a teaspoonful of the Fat, in the pan, on a fairly brisk fire. When it commences to smoke, stir the batter and spoon-in two tablespoonfuls. When brown underneath, turn, and cook the other side. When done, turn it out on to a sugared paper. Sprinkle with Sugar and roll it up. Place on a hot dish and SERVE IMMEDIATELY with SUGAR or SYRUP, LEMON or ORANGE.



BE-RO Yorkshire Pudding

MAKE THE SAME BATTER AS FOR BE-RO PANCAKES. Melt two tablespoonfuls of Dripping (preferably from the Meat that the pudding will be served with) in a Yorkshire pudding tin, making it run all over the inside. Pour in all the batter and bake in a HOT OVEN about half-an-hour. When done, cut into squares and serve with Meat.

BE-RO Recipes for Frying



BE-RO Puffs (for Breakfast)

MIX two or three tablespoonfuls BE-RO FLOUR and a pinch of Salt. Add Water, and mix into a stiff Batter. Drop by teaspoonfuls into a frying pan containing boiling Bacon fat. When brown, turn; when cooked, serve with breakfast Bacon.

BE-RO Batter

Simply mix BE-RO FLOUR with a little Salt (according to the quantity required), and make a stiff batter with water.

Dipping TRIPE, FISH, or SLICED POTATOES in this Batter before frying makes a nice change in method of cooking.



BE-RO Fritters

4-ozs. BE-RO FLOUR.
One Teaspoonful SUGAR.
Pinch of SALT.
One EGG, and a little
MILK.

One Teaspoonful of melted
MARGARINE.
Two BANANAS (Sliced
into rings).

Mix Flour, Salt and Sugar in a basin. Make a hollow in the centre and drop in the Egg (previously broken into a cup). Add sufficient Milk to make a STIFF batter. Then add a teaspoonful of melted Margarine and the sliced Banana rings, and stir. Drop by teaspoonfuls into a frying pan containing boiling lard. When browned, turn and cook other side. Dust with Caster Sugar and serve HOT. Chopped Apple, or Pineapple, may be used instead of Bananas.

Try this BE-RO Birthday Cake

Q The richer the Cake the less BE-RO Flour is necessary. Use only HALF BE-RO FLOUR WITH HALF ORDINARY FLOUR FOR ALL RICH CAKES, such as Christmas and Birthday Cakes.

BE-RO Birthday Cake (or Christmas Cake)

8-ozs. BE-RO FLOUR.	4-ozs. PEEL.
8-ozs. Ordinary FLOUR.	4-ozs. GROUND ALMONDS.
8-ozs. CASTER SUGAR.	Two Teaspoonfuls SPICE:
8-ozs. CURRANTS.	Four EGGS.
8-ozs. SULTANAS.	Two Tablespoonfuls MILK.
8-ozs. RAISINS.	
8-ozs. BUTTER.	
4-ozs. CHERRIES.	

Clean the Fruit, and mix it and the Ground Almonds, halved Cherries, and cut Peel, with the Flour and Spice. Beat the Butter and Sugar to a cream, then stir in the dry ingredients and the beaten Eggs and Milk (alternately, a little at a time), MIXING THOROUGHLY. Use a large round cake tin (8-in. in diameter), lined with greased paper. BAKE 3½ to 4 Hours (the first hour in a Moderate Oven, and then in a Slow Oven).

See Oven Hints for Large Cakes, on page 6.

ALMOND PASTE FOR ABOVE CAKE

1-lb. GROUND ALMONDS.	Two EGGS.
12-ozs. CASTER SUGAR.	A few drops of ALMOND ESSENCE.

(As an economy an excellent paste can be made with half Ground Almonds and half Bread Crumbs). Mix the dry ingredients, then add the beaten Eggs and Flavouring, mixing the whole until it is a stiff paste. To make it adhere to the Cake, brush the Cake over with syrup made from Sugar and Water boiled together. Form the paste into a round the correct size, and press it on to the Cake with a broad knife.

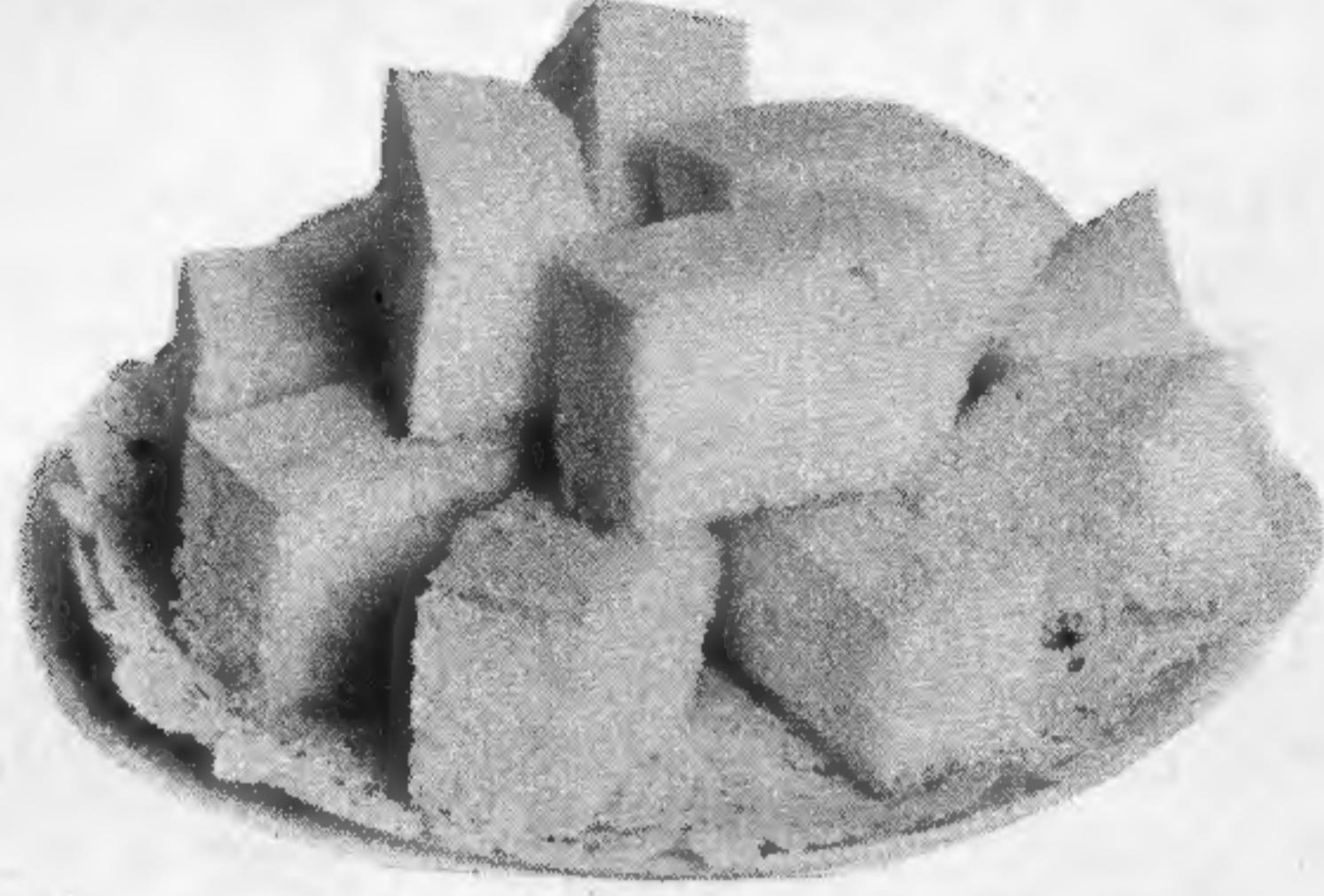
ICING FOR ABOVE CAKE

1½-lb. ICING SUGAR.	WHITES of 4 or 5 EGGS.
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Use first 1-lb. Sugar, with the juice of one Lemon and white of three Eggs. (The remainder will do for the decoration and can be made the following day). Sieve the Sugar. Whisk the Egg whites to a stiff froth and add to the Sugar, together with the strained juice of the Lemon. Mix until quite smooth, then beat well for 10 to 15 minutes, until it will stand up in points. Spread over Cake with a flexible knife which has been dipped in water.



A special BE-RO delicacy that melts in the mouth



BE-RO Snow Cake

WHEN you try BE-RO Snow Cake, you will find it just as delicious and as dainty as all other BE-RO Cookies.

. . . . but because Snow Cake is the one Cake you cannot make with BE-RO Self-Raising Flour, we have packed it in a special ready-mixed form, under the name of BE-RO SNOW CAKE MIXTURE and we ask you to try this Cake, because we know it will be a fresh delight for you.

It will melt on your tongue like drifted snow yet, unlike snow, it will leave a sweet, lingering flavour that will tempt you to a second, and even a third piece. Ask your grocer for a sixpenny packet to-day, or to-morrow. It is sweetened to a nicety, just ready for adding the egg and Butter. So simple to make a pleasant change from anything you have had before.

Full instructions for making are on each Carton, and if these are followed very carefully, perfect results will be obtained.

Be-Ro
SNOWCAKE
MIXTURE

How to Buy BE-RO Flour



BE-RO Self-Raising Flour is packed in strong paper bags, by means of automatic electric weighing and filling machines. In the mixing, weighing and filling it is untouched by hand, and comes to you pure and fresh, and accurate in weight.

There are four sizes, one-pound, two-pound, three-pound and seven-pound. Beginners generally start by using the one-pound size, and wisely so; but when they find out the merits of BE-RO and what pleasing results they get from its use, they find the three-pound and seven-pound bags more economical.

If you have not yet used BE-RO, start using it to-day. If you are already a regular user, may we ask the favour of a recommendation to your friends?

BE-RO is on sale in practically every Grocer's shop throughout the North of England, and in the Border areas of Scotland.

**Thomas Bell & Son, Ltd.
Be-Ro Works - Bath Lane,
Newcastle-on-Tyne**

Telegrams :
"Be-Ro, Newcastle"

Telephone :
Newcastle 26554

BE-RO FLOUR DEPOTS.

LEEDS : Reginald St., Chapeltown Rd.
Telephone : 42637 Chapeltown

YORK : Boroughbridge Road, Acomb

Be-Ro
Self-raising FLOUR



*Give the Kiddies
a Be-Ro Party!*



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**So wholesome, simple
and economical.**